

THE NATIONAL

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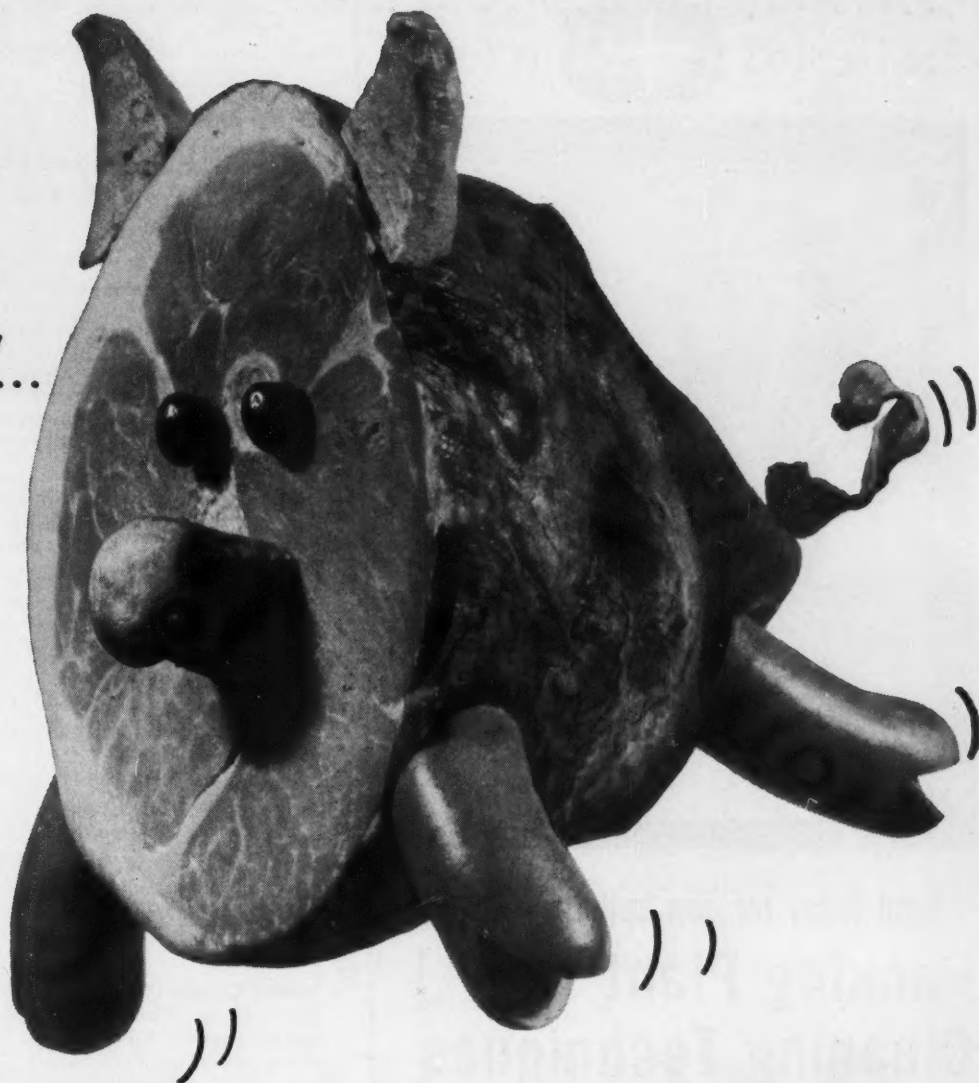


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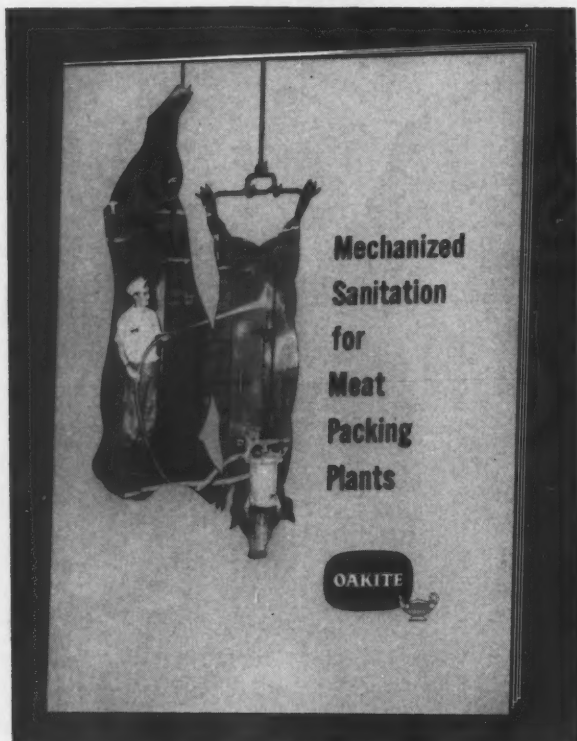
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VOLUME 141 OCTOBER 24, 1959 NUMBER 17



# THE NATIONAL Provisioner

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## CONTENTS

- Growth and Change** ..... 21  
The report on the activities of the federal Meat Inspection Division for the 1959 fiscal year spotlights some of the almost revolutionary changes occurring in the meat industry.
- News of the Industry** ..... 21  
What's happening in Washington, the state capitals and North, East, West and South of importance to the meat industry.
- Low-Cost Solvent Rendering** ..... 22  
Canadian firm's one-man plant uses Belgian continuous system with low steam, water, solvent and power requirements.
- Pump-Stuffing Sausage at Frey** ..... 25  
New Orleans plant develops electro-mechanically regulated equipment which provides good portion control, one-man operation and simplified charging and cleaning.
- Trailer-on-Flatcar Shipping** ..... 29  
Hormel experiment in shipping unrefrigerated cargo turns into a regular operation.
- New Equipment and Supplies** ..... 32  
Remote control switch, tenderizing dip tank and carton forming machine are some of new products offered industry.
- NIMPA Central Division Meets** ..... 37  
Packers learn from banker, producer, retail expert, scientist, labor counsel and merchandising authorities.
- Market Summaries**  
All Meat, page 46; Processed Meats and Supplies, page 48; Fresh Meats, page 49; Provisions and Oils, page 50; By-Products, page 51, and Livestock Markets, page 53.
- The Meat Trail** ..... 56  
News about personalities, companies and activities in the meat packing industry.
- Classified Advertising** ..... 63

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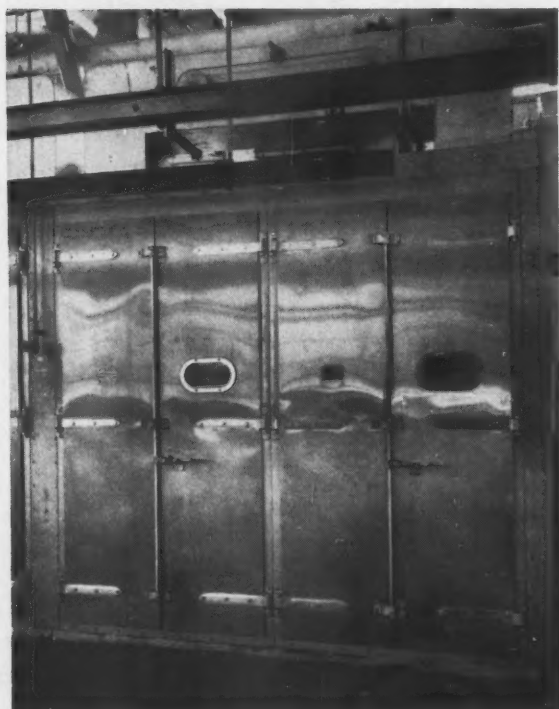
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# A dvertisers

INDEX

Allbright-Nell Co., The .....Third Cover	Kadison Laboratories, Inc. ....39
American Shorthorn Association .....51	Koch Equipment Co. ....44
American Viscose Corporation .....8-9	Le Fiehl Company .....62
Anderson Company, The V. D. ....7	Marathon, A Division of American Can Com- pany .....34-35
Atmos Corporation .....18	Mayer & Sons Co., Inc., H. J. ....60
Baltimore Space Com- pany, The .....36	Meat Packers Equip- ment Co. ....33
Barliant & Co. ....63	Merck & Co., Inc. ....59
Chicago Stockyards .....15	Morrell & Co., John ....51
Cincinnati Butchers' Sup- ply Company, The .....13	Neatway Products, Inc. ..14
Cryovac Company, The .....30-31	Oakite Products, Inc. ....4
duPont de Nemours & Co., (Inc.) E. I. ....28, 45	Pfizer & Co., Inc., Chas. ..3
Eastman Chemical Products, Inc. ....40	Preservaline Manufactur- ing Company .....27
First Spice Mixing Company, Inc. ....19	Recold Corporation .....20
Gardner-Denver Com- pany .....62	Rhineland Paper Com- pany .....38
Gebhardt's Controlled Re- frigeration Systems .....57	St. John & Co. ....42-43
Globe Company, The .....Second Cover	Sanfax Corporation .....61
Griffith Laboratories, Inc., The .....Front Cover	Sealright Co., Inc. ....47
Hess, Watkins, Farrow & Company .....51	Sioux City Stock Yards ....60
Hygrade Food Products Corporation .....64	Smith's Sons Co., John E. ....55
Julian Engineering Co. ....6	Stange Co., Wm. J. ....11
KVP Company, The .....10	Sutherland Paper Company ....Fourth Cover
	Union Carbide Corpora- tion, Visking Company Division .....16-17
	Visking Company, Divi- sion of Union Carbide Corporation .....16-17
	Wallerstein Company .....5

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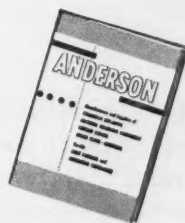
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**Provisioner** **APPROVED**

The books listed below are selected from a number of sources. In the opinion of the editors of the National Provisioner they are factual, practical and worthwhile — and are approved and recommended accordingly.

## OPERATING

**O-1 MEAT SLAUGHTERING AND PROCESSING \$5.** Information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location, construction; beef slaughter, by-products; hog slaughter, inedible rendering; casing processing; lard rendering; track installations; curing; smoking; sausage manufacture.

**O-2 SAUSAGE AND READY-TO-SERVE MEATS \$4.50.** Covers manufacture of sausage and specialties, including meat loaves, cooked and baked hams, canned meats; technical problems of spoilage prevention.\*

**O-3 PORK OPERATIONS \$4.50.** Revised; just off the press. Describes latest pork operations in modern plant; detailed description of popular meat type hog; how to grade live animal and carcass; curing, handling of specialties, casings, refining of lard.\*

**O-4 BEEF, LAMB AND VEAL OPERATIONS \$4.50.** Beef and small stock operations described in detail. Subjects covered are slaughter, dressing, chilling, handling edible specialties, hides, other by-products.\*

**O-5 FREEZING PRESERVATION OF FRESH FOODS \$18.00.** Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters and 282 pictures.

**O-6 FREEZING OF PRECOOKED AND PREPARED FOODS \$10.00.** This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods. A companion volume to O-5.

**O-7 HIDES AND SKINS \$8.75.** A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

## MANAGEMENT

**M-6 MEAT PACKING PLANT SUPERINTENDENCY \$4.50.** General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.\*

**M-7 ACCOUNTING FOR A MEAT PACKING BUSINESS \$4.50.** Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.\*

**M-8 BUSINESS LAW: PRINCIPLES AND CASES \$7.50.** Text covers fundamental principles relating to most common business transactions: contracts, agency, negotiable instruments, sales, partnership, corporations, security, real and personal property, wills, estates and trusts.

**M-9 NIMPA ACCOUNTING MANUAL FOR MEAT PACKERS.** This book, compiled by Cletus Elsen and reviewed by special cost accounting committee of National Independent Meat Packers Association, makes available a simple but adequate accounting system and contains 52 sample forms. There are three sections: "The Purpose and Importance of a Cost Accounting System," "The Accounting System," and "Costs in the Meat Packing Industry." 111 pages, plus index; loose leaf. \$25 to members of NIMPA; \$50 to non-members.

## SPECIAL TEXTS

**S-8 BY-PRODUCTS OF THE MEAT PACKING INDUSTRY \$4.50.** Revised edition covers rendering of edible animal fats, manufacturing lard and lard substitutes, inedible tallow and greases, soap, hides, skins, pelts, hair products, glands, gelatin, glue, feeds.\*

**S-9 MICROBIOLOGY OF MEATS \$6.00.** New third edition. Microbiology of meat foods by the chief bacteriologist, Swift & Company. In addition to revised chapters on cured and comminuted meats, green discolorations, microbiology of beef and bacon, bacteriology of pork and other subjects, chapters have been added on cured meats, effects of cure on bacteria, bacterial spores, canned meats, storage of meats, etc.

**S-13 MEAT THROUGH THE MICROSCOPE \$5.00.** Discusses chemistry of curing, refrigeration, sanitation, spoilage, chemistry and manufacture of fats, oils, pharmaceuticals, feeds.\*

**S-14 MEAT CUTTING MANUAL \$2.60.** New methods are described by which hotels and restaurants can cut beef, pork, veal and lamb carcasses to get greater yields, in comparison with retail cutting. 145 illustrations. Ahrens Publishing Company.

**S-15 THE MEAT HOG \$4.75.** Needs and problems in developing the meat-type hog to meet changing consumer demands for more meat and less fat are discussed by livestock expert Claude Hinman. He tells how it is possible to achieve general production of most suitable type of swine and marketing at best age to avoid market gluts. 320 pages and 145 illustrations. It is indexed.

**S-16 MEAT HYGIENE \$8.50.** Second edition of reference book for livestock and meat industry workers. A. R. Miller, D.V.M., L.L.B., director of the Meat Inspection Division, Agricultural Research Service, USDA, has included three new chapters: Food Poisoning, Chemical Additives and Ionizing Radiation. Book will have strong appeal to veterinarians, public health officials, meat and poultry inspectors, animal husbandry instructors, home economics teachers, meat packers, sausage manufacturers and poultry processors.

## PROVISIONER BOOKS

**P-15 THE SIGNIFICANT SIXTY \$1.50.** The 376-page magazine format history of development and progress of the meat packing industry from 1891 to 1951. Over 250,000 words, more than 200 illustrations.

**P-16 ANNUAL MEAT PACKERS GUIDE.** The Provisioner's reference and data book for packers, renderers, sausage and by-product firms; '53, '54, '55, '56, and '57 editions of PURCHASING GUIDE, each \$1.50.

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**H-21 AMERICAN ELECTRICIAN'S HANDBOOK \$10.00.** Gives proved, ready-to-use facts and information on the selection, installation, operation, care, application of electrical apparatus, materials. Contains complete data on wires, cables, splicing, installation and care of motors and capacitors.

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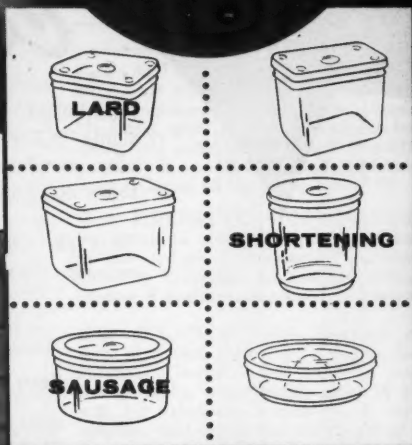
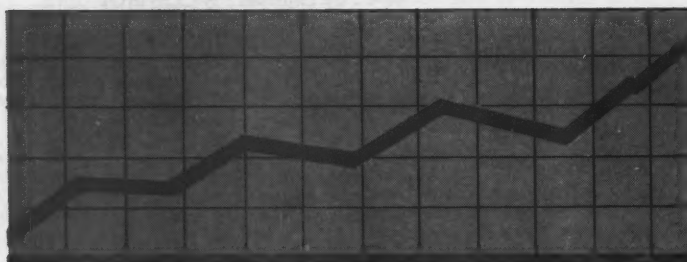
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We have been using your new improved precision NoJax for the past nine months as we were one of the plants selected by you for the actual production tests.

The performance of these new casings makes it possible for increase in our production 50%, enabling us to add two linkers to our battery of four formerly used per stuffer.

We feel that these casings are stronger and much more uniform than anything used previously and this added to the plus benefits we get from the increased hole size, lower pressures and higher production rate makes a very much needed contribution to this Company and the industry as a whole.

Yours very truly,

SAMUELS & CO., INC.

*Samuel M. Rosenthal*  
Samuel M. Rosenthal  
President

CEO M. HAAS PRESIDENT  
GENERAL MANAGER

W. MELVIN HAAS VICE PRES  
SALES

OLIVER F. HAAS VICE PRES  
PRODUCTION

WINSTON D. HAAS SELL. TRNG  
FINANCE

A. J. BRUCE SALES MANAGER  
O. P. MURPHY JR. PURCHASING AGENT

**Haas-Davis**  
The Meat Packing Division

P. O. BOX 80  
MOBILE, ALABAMA  
August 6, 1959

TELEPHONES  
MAIN PLANT AND OFFICE: CANNON 2-1031  
WHOLESALE BRANCH: MEAT-100 2-1702

Mr. Bob Rogers  
c/o The Visking Company  
6733 West 65th Street  
Chicago, Illinois

Dear Bob:

We have been using your new improved nojax casings for the past two months and are very pleased with the results. We find that through their use we are obtaining a more satisfactory finished product. Because of the large hole and larger horn, we are able to use lower stuffing pressures resulting in elimination of emulsion breakdown during the stuffing operation. The casing also appears to give improved product uniformity and are greatly improved in strength.

Sincerely yours,

HAAS-DAVIS PACKING COMPANY, INC.

By: *Oliver F. McLean*  
Oliver F. McLean  
Purchasing Agent

OPH/rb

## TO NEW "PRECISION" NOJAX CASING!

### Real Packing Co.

"... increased our production ... and uniformity in making weights." T. MAKOWSKI, PRES.

### Lubbock Packing Company

"... higher efficiencies in production and more uniformity." O. L. DARDEN, JR., SAUSAGE KITCHEN FOREMAN

### Spencer Inc.

"... stuffing time was decreased by 40%." TED SPENCER

### Tarnow Food Delicacies, Inc.

"... increased stuffing speeds at lower air pressure." P. A. TARNOW

### VIKING COMPANY

DIVISION OF UNION CARBIDE CORPORATION

6733 West 65th Street, Chicago 38, Illinois

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### THE SUPERIOR PROVISION COMPANY

MASSILLON, OHIO



Temple 2-74

July 10, 1959

Messrs. Henry Lotka and James Milio  
The Visking Company  
6733 West 65th Street  
Chicago, Illinois

Dear Hank and Jim:

Having intensively tested Visking's new "Precision No-jax" casings, I am pleased to give you the following analysis.

Due to the lower stuffing pressure possible with your new "Precision No-jax" casings, we are able to attain greater uniformity of the end product and also lower our stuffing costs due to the faster stuffing speed because of the larger horn size permitted.

Needless to say, we are very gratified with the results of the greater uniformity of this operation as it enables us to speed up the unit packaging operation of our skillless franks. These franks weigh out within the allotted tolerance without the pre-weighing which was necessary before your "Precision No-jax" casings were available.

Sincerely yours,

THE SUPERIOR PROVISION CO.

*Gerald Cohen*  
Gerald Cohen,  
Plant Superintendent

GC:bjm

### The P. WM. SCHLUDERBERG-T.J. KURDLE COMPANY

Producers of



Meat Products



P. O. BOX 416 • 3800-4000 E. BALTIMORE STREET  
BALTIMORE 2, MARYLAND

Mr. Henry A. Lotka  
Sales Manager  
Visking Company  
Food Casings Division  
6733 W. 65th Street  
Chicago 38, Illinois

July 10, 1959

Dear Mr. Lotka:

For your information I am very pleased with your new casing. I have found that by lowering the air pressure it is much easier to control the weights. In other products where more pressure is required, we have shown considerable increases in our productivity.

In its work your research department is furnishing a valuable service to the Meat Packing Industry and we wish you continued success. We are always willing to participate in any tests for new and improved casings. Do not hesitate to call on us when necessary.

Best regards.

Sincerely,

*Michael Eder*  
Michael Eder  
Sausage Superintendent



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- South, Central & Latin American Inquiries to:  
Griffith Laboratories  
S. A., Apartado, #1832, Monterrey, N. L. Mexico

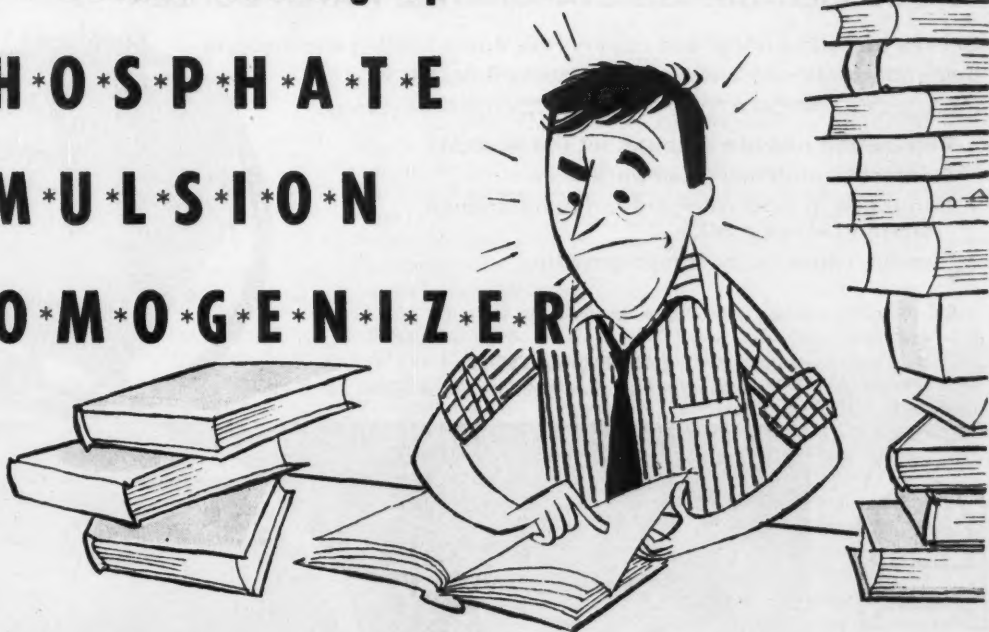
- Western States Representative:  
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1469 Fairfax, San Francisco 24, Calif. (ATwater 2-8676)
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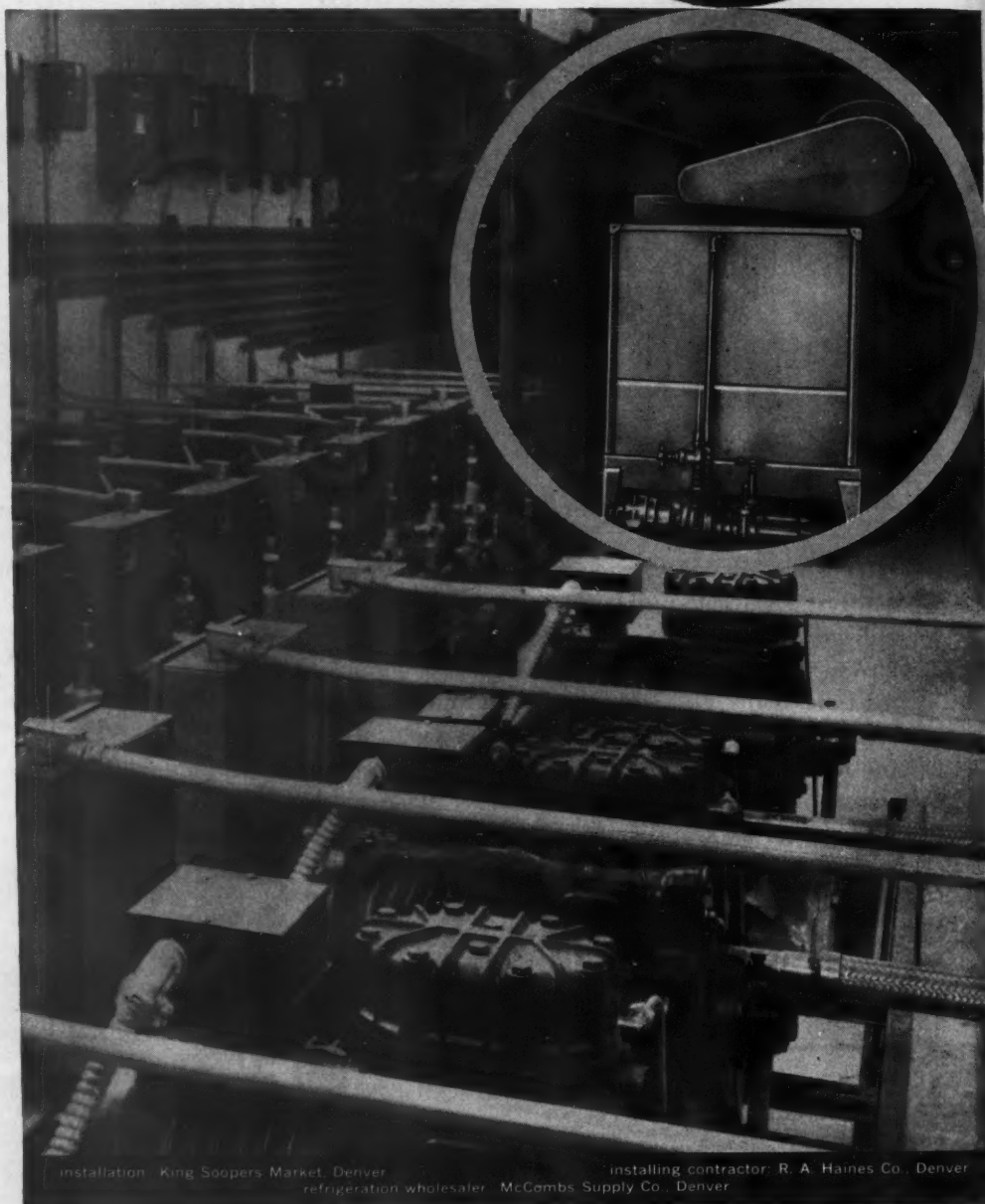
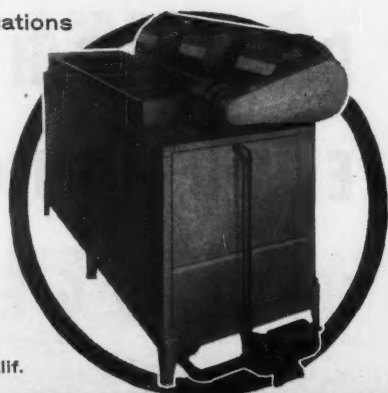
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OUTDOOR



## PROVISIONER

October 24, 1959

VOLUME 141 NO. 17

## Growth and Change

Several years ago we observed that the meat packing industry had entered a "renaissance" period in which its operations would be changed more radically than at any other time in its history. We also voiced the hope that the industry would be able to keep pace in merchandising and distribution progress with the advances in processing.

Since it is sometimes difficult to see the wood while in the midst of the trees, let's take a look at the report of the federal Meat Inspection Division for fiscal 1959 for growth and change indicators.

"Drawings and specifications were reviewed for 1,058 projects," says the 1959 report. "This is the largest number of projects ever handled in a fiscal year. The 772 approved projects represent approximately \$71,000,000 worth of construction. Included in the approved projects were drawings for 131 new establishments. Fifty-one of these new plants were located in towns or cities where federal meat inspection was not then maintained.

"New techniques of slaughtering animals, handling fresh meat and meat by-products are constantly introduced by the meat packing industry and their engineering associates. Fiscal year 1959 was especially important in this respect. Most of the cattle slaughtering facilities approved during the year involved variations of the on-the-rail dressing system. Several distinctly new methods of preparing sausage and other processed products involving complex new equipment were developed and placed into rather wide use. Continuous rendering facilities for edible and inedible fats were installed in several establishments. The federal humane slaughter law passed in 1958 was reflected by numerous installations of facilities for improving the handling of live animals.

"A large number of new materials for constructing plants and for fabricating equipment were proposed for use. These included many plastics and other synthetic substances which require careful evaluation to determine non-toxicity and general acceptability for the planned use. Meat inspection staff members thoroughly examined all proposals of this type and worked closely with meat packers, architects, engineers, and representatives of equipment and material manufacturers."

## News and Views

**Secretary of Agriculture** Ezra Taft Benson is being urged by the American Meat Institute to promulgate the standard of identity for "lard shortening" proposed by the USDA last year and to take any other steps necessary to protect the domestic market for this important agricultural product. The proposed standard would require the use of one or more antioxidants in prescribed amounts to intercept oxygen and stabilize lard, a practice already followed by nearly all lard processors to produce a useful product for consumers and commercial users.

As reported in last week's PROVISIONER, the Food and Drug Administration, U. S. Department of Health, Education and Welfare, contends that any antioxidant added to lard must be declared on labels by its ominous-looking chemical name and identified as a "preservative," although the USDA and AMI point out that an antioxidant is a stabilizer, not a preservative. The FDA also has notified commercial bakeries that stabilized lard cannot be used legally in most bread. Jurisdictional questions add to the touchiness of the problem. Secretary Benson and Arthur S. Flemming, Secretary of Health, Education and Welfare, are expected to confer on the matter.

"If the two Cabinet members cannot work this out, we will take it to the White House or Congress if necessary," the NP was informed by the AMI, which has devoted considerable attention to the problem since it first arose last year. "For the sake of producers and our own industry, we cannot and will not lose the market for lard," the AMI emphasized. Farm organizations are being rallied behind the AMI efforts.

**A Proposed Revision** of federal standards for grades of lamb, yearling mutton and mutton carcasses would modify present minimum requirements for the Prime and Choice grades. In announcing the proposal this week (see page 48), the U. S. Department of Agriculture said it should result in a substantial increase in the number of lambs qualifying for Prime, thus providing two grades—Prime and Choice—with sufficient volume for merchandising.

**"Meat Purveying** in Transition" will be examined from many angles at the 17th annual meeting of the National Association of Hotel and Restaurant Meat Purveyors, opening October 26 at the Diplomat East Hotel, Hollywood-by-the-Sea, Fla. More than two dozen speakers will address the five-day convention on topics ranging from "Practical Aspects of Usage of Tenderizers" to "A Symposium on Pricing Methods."

**Contract Negotiations** between Swift & Company and the two major meat packing unions were continuing in Chicago late this week in an attempt to end the seven-week-old strike of approximately 17,000 workers at 36 plants. Among the latest companies to reach agreement on two-year contracts with the United Packinghouse Workers of America are The P. Brennan Co., Howard Golz & Co., Pfaltzer Brothers and Independent Casing Corp., all Chicago. The agreements provide for an 8½¢-an-hour wage increase retroactive to September 1 and another 6½¢-an-hour next September 1. The Brennan firm, which has 230 employees, granted three weeks of paid vacation after 10 years of service as a substitute for a fund to assist workers displaced by automation.

**Certiorari** Has been denied by the U.S. Supreme Court in Armour and Company v. United States (169 F. Supp. 521). In that case, the Court of Claims last January reversed its earlier rulings that would have exempted itemized icing, salting and similar charges from the transportation tax. The Supreme Court's refusal to call the case up for review indicates either that the high tribunal agrees with the latest decision of the Claims Court or does not consider the question important.

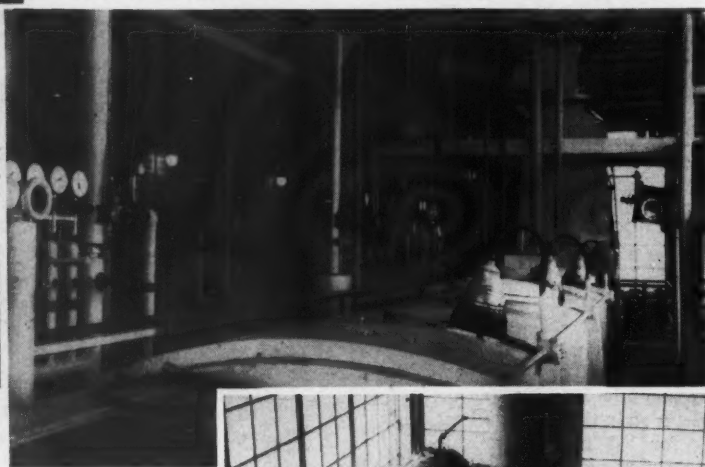
# Belgian Extraction System Gives Renderer Low Labor, Steam and Power Costs



DRY rendered material enters extraction building at roof and goes past magnetic trap.

The solvent extraction system employed at The Longueuil Meat Exporting Co. Ltd., Montreal, Canada, is unique in several respects. It is the first continuous solvent extraction system employed in an inedible rendering plant. There is virtually no carryover of fines as the miscella is continuously recirculated over the bed of the rendered product which acts as its own filter. The system has relatively low steam demand because recirculated miscella

BELOW: Two extractor room views. Star valve in upper center of top photo controls material flow into extractor. Lower photo shows the dryers at left.



LEFT: Condensation complex flanks extractor.



is high in fat. The system is closed from material feed to finished products discharge. The equipment manufacturer warrants the steam consumption to be  $\frac{1}{2}$  ton of steam per ton of rendered material entering the system with dry steam at 85 psi. Water consumption is also low, depending upon the water temperature, and ranges from 8 to 30 tons per ton of finished material. The manufacturer states that at 68° F. the water consumption is 15,000 gal. per hour with the system rated at 80 tons per day. Part of this economy is due to the fact that water

used for condensation is cooled and reused.

The system has a low power demand, being rated by the manufacturer at 10 Kwh. per ton of entering material. In some cases several pumps are driven by a single motor operating a multiple V-belt drive shaft. These pumps are grouped in related units so that if one motor is stopped, such as the one employed for the miscella evaporator complex, the whole distillation cycle is stopped. The extraction system is operated by one man per shift.

While the system at first appears complex because of its maze of condensers, heat ex-

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changers, temperature gauges, sight glasses, etc., it actually is relatively simple since the extraction cycle is governed by the physical properties of the miscella, solvent, fat and water.

The system is completely closed and continuously vented for vapor condensation and has a low solvent loss, according to the manufacturer, of 0.7 per cent of the entering material. Solvent inventory requirements are also low because the solvent is continuously recirculated in the extraction cycle.

The Longueuil firm's extraction unit is part of the new conveyORIZED, eight-cooker rendering plant built on the outskirts of Montreal. (THE NATIONAL PROVISIONER of September 26, 1959.) While the original plans called for installation of a batch type solvent extraction system, the continuous method was adopted after Jack Nyveen, vice president, with engineers of The Dupps Co., which selected and furnished the rendering system, visited Europe to inspect operations using the De Smet continuous extraction process. The system is widely employed in Europe and elsewhere and is manufactured by Extraction Continue De Smet, Antwerp, Belgium. When the decision was made to adopt the continuous system, the building for the batch system had already been built. However, the projected economies of the continuous process justified a changeover which required the construction of a separate plant to house the extraction operation, says president Ben Nyveen.

Fire regulations call for physical separation between rendering-grinding and solvent extraction areas.

The plant now has space into which it can expand either its rendering or grinding operations which, with their conveyORIZED material handling system, will present no major construction problem, according to president Ben Nyveen.

Rendered material is conveyed from the main building to the roof of the extraction unit where it passes over a magnetic trap and drops into the feed chute of the extraction system. The material is admitted through a star valve that makes the system a relatively air-tight

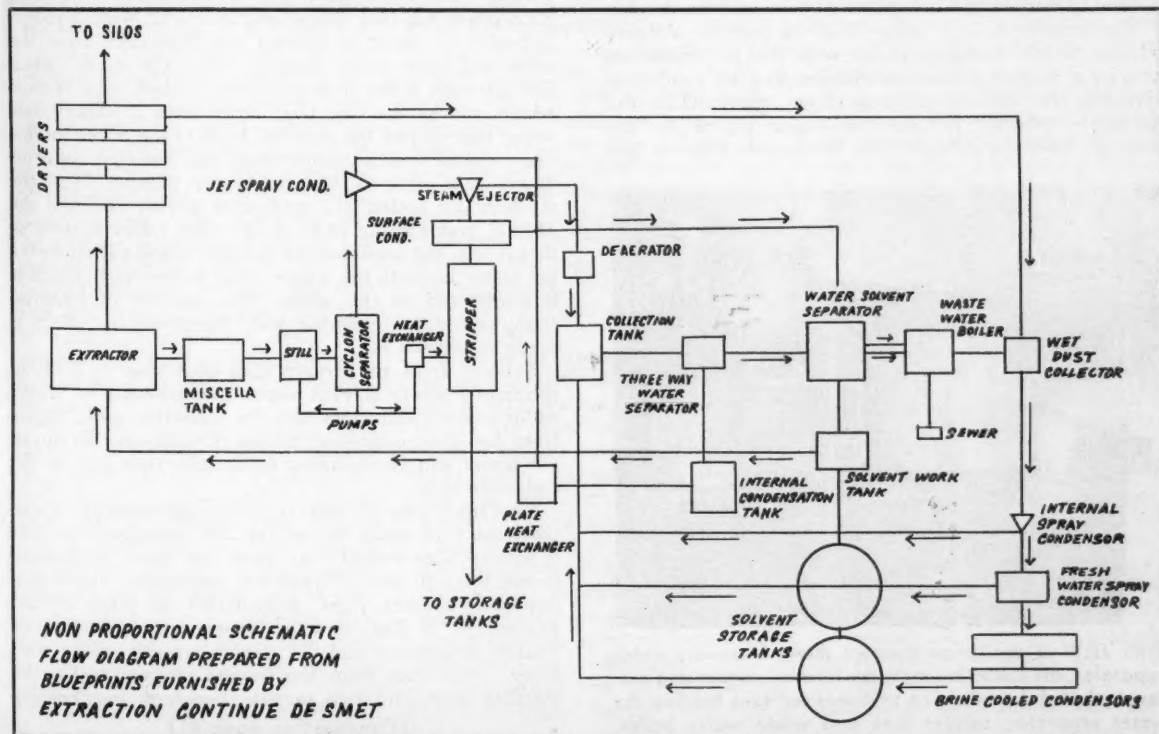


**BOTTOM** of distillation complex with still at left and stripper at right. Several pumps are run by one motor.

one operating under vacuum and/or negative pressure to the hopper of the extractor.

In the extractor is a continuous conveyor made up of articulated stainless steel mesh screens. The level of rendered material fed onto the screen is controlled and adjustable and at the Longueuil plant is 3 ft. thick. The speed of the screen conveyor can also be adjusted and is operated at 3 ft. per hour. Six compartmented tanks, each with its own pump and spray, are located beneath the conveyor. The solvent is introduced into the system in the direction opposite to that of the screen conveyor's movement, i.e., the fresh solvent is introduced at the discharge end of the conveyor and the oil-laden solvent at the intake. In this way the solvent is saturated with the maximum amount of fat and the steam required to evaporate the solvent is held to a minimum.

The solvent progressively overflows from one tank to the next and is continuously pumped overhead from its





own tank over a section of the extractor conveyor. The repumping of the solvent-fat mixture over the bed of rendered material filters virtually all fines from the liquid. A rake at the front of each spray plows the material bed, establishing good percolation and building traps for the fines as the solvent is prevented from flowing over the top and down the side of the bed. All extractor pumps are driven by one electric motor from one drive shaft.

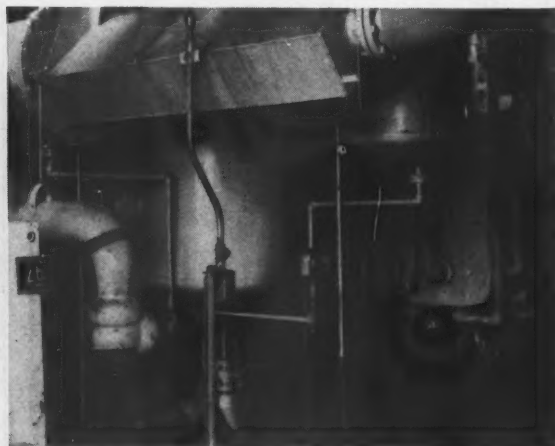
At the end of the conveyor's flight the screens are cleaned with revolving brushes under a miscella spray. This prevents the screens from becoming clogged. The collected spray is pumped to the head end of the extractor where it is again sprayed onto the bed of incoming material.

From the final spray tank the saturated fat-solvent mix is pumped to the holding tank.

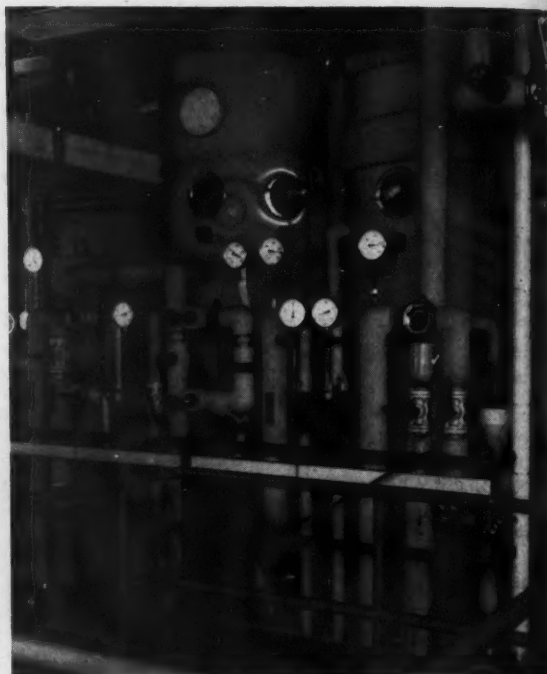
Each of the sections of the extractor is equipped with a sight port through which the operator can observe the color of the spray and flow of material. Miscella is pumped from the holding tank to the bottom of the still. In the still a series of vertical steam coils heats the miscella to 230°F. and at this temperature the initial evaporation of the solvent causes the miscella to rise and flow into the cyclone separator where flash evaporation of the solvent takes place. The separator is kept under constant high vacuum by a jet condenser located on the roof 30 ft. above the separator. In the jet condenser the solvent vapor is condensed by direct water-to-vapor contact and the condensate flows to the collection tank. About 95 to 96 per cent of the entrained solvent is flash evaporated in the separator.

Part of the enriched miscella from the cyclone separator is recirculated to the still while another part is reheated in a heat exchanger and discharged into the top of the stripper where the atomized miscella flows over a vertical series of stainless steel plates moving against a flow of 70-lb. live steam introduced at the bottom. This arrangement insures optimum contact of the thin oil film with the sparging steam which is employed to remove the last traces of solvent from the fat.

The stripper is kept under high vacuum by a steam ejector which works in series with the jet condenser and by a surface contact condenser. The jet condenser liquefies the vacuum-creating steam vapor while the surface condenser handles the vapor pulled by the vacuum from the stripper. The condensate flows to the



**THIS VIEW** of distillation complex shows three-way water separator, the collection tank, the internal condensing system tank and the adjoining sectionalized tank holding the water separator, solvent tank and waste water boiler.



**UPPER VIEW** of distillation complex, showing the still, cyclone separator and stripper. Note mounting and lighting of sight ports that aid operator in controlling operations.

main water-solvent separator. Fat flowing from the stripper is pumped to an outside storage tank.

The degreased rendered material is conveyed from the extractor's discharge end to a star valve feeding three dryers, through all of which the material passes. The steam-jacketed dryers are equipped with rotating blades which agitate the material and move it forward. Each dryer has four passes and in the 12 heating passes virtually all traces of solvent are eliminated from the meat and bone meal. Exhaust from the dryer passes first through a dry dust collector—a cloth type filter—which knocks the fine dust down onto a ribbon conveyor that carries the material back to the dryer intake. The exhaust then passes through the wet dust collector where it is sprayed with hot water pumped from the waste water boiler. The meal dust is very fine and the 180° F. water spray picks it up. (Hot water is used so that it will not condense the solvent vapor.) Dust-bearing water flows to the waste water boiler from which it is discharged to the sewer. The amount of material thus wasted is negligible and, therefore, no effort is made to reclaim it.

Exhaust from the dryers then continues to a spray condenser where solvent vapor is condensed by direct water contact and flows into the collection tank. Vapor from the spray condenser passes through another spray condenser and the resulting condensate then goes to the collection tank.

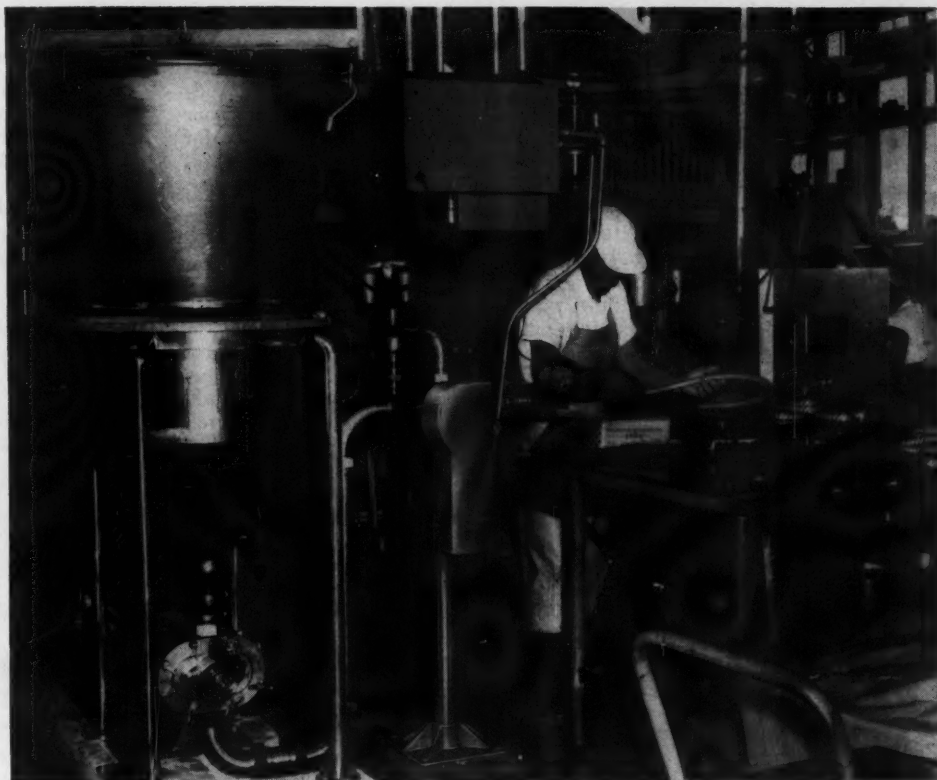
Vent lines from all units feed through these two spray condensers in order to reclaim the maximum amount of solvent. Gas vented from these two spray condensers passes through two refrigerated condensers where any remaining solvent vapor is liquefied by being chilled to about 68° F. The extraction system has its own refrigeration compressor and the condensers are cooled with brine. Vent lines from the solvent storage tanks, the working area and two outside two-tank car holding

[Continued on page 41]



# Pump Stuffing Sausage at the Frey Plant

FREY PUMP stuffing unit is being loaded with emulsion while operator proceeds with job of filling the casings.



A new continuous positive displacement pump with an electro-mechanical flow regulator assuring good portion control in stuffing emulsion type sausage has been developed by L. A. Frey & Sons, Inc., and is being used at the New Orleans sausage kitchen. The processor reports that use of the stuffing device has materially reduced stuffing time, streamlined stuffer charging, simplified equipment sanitation and, most important, standardized the fill for each kind of emulsion and size of casing. Charles Frey, vice president, developed the system on which he has patents pending.

Approximately a year ago the firm began to explore the possibility of adopting continuous stuffing to replace the two dual-connected piston stuffers employed for wieners, bologna and salami.

The staff secured a stainless steel sanitary food pump which propels product on the positive displacement principle and a companion stainless steel 500-lb. capacity feed hopper which discharges into the pump's intake port through a clear plastic connection. The outlet port is connected with a 3-in. stainless steel tube and joined with another clear plastic connection to the sausage stuffing horn.

The feeding hopper is charged with

a St. John stainless steel bucket which is lifted into position with a portable hoist. The hopper and the bucket together hold 1,100 lbs. of material. The hopper is fitted with a St. John-designed ring that allows the bucket to rest on the hopper, permits easy opening of the bucket's discharge plate and observation of the emulsion level.

The first version of the stuffer was entirely hand controlled and flow of emulsion was stopped by shutting off the stuffing cock and simultaneously stopping the pump's motor with a foot-controlled switch. Although dependent upon manual control the setup demonstrated the soundness of continuous stuffing, notes Frey. After using the new equipment for two days, management decided to dismantle and sell its older stuffers. The initial installation with its manual controls reduced the total time required for stuffing a day's output from 8 hours to 7 hours. Management decided, however, that further improvements could be made by eliminating the time-consuming steps of opening and closing the stuffing cock. Frey's mechanical department then designed an electro-mechanical control that frees the operator from regulating the flow of emulsion.

The control box for the device has two major parts: 1) A cycle

controller that governs the time the emulsion flows out of the stuffing horn, as well as off-time required to thread the casing onto the horn. The pump continues to work during the casing threading period, but the emulsion is by-passed back to the hopper. There is no stuffing cock. 2) A propulsion controller which governs the rate at which the unit pumps emulsion. There are auxiliary controls by which the unit is stopped and started and which permit manually-controlled operation if desired.

The uniform flow of emulsion into a casing at a constant rate from a positive displacement pump provides the stuffer with excellent portion control over the product being stuffed, observes Frey. The variance in casing fill averages less than 2 per cent. For example, on a 55-ft. 22-mm. frankfurt casing the variance in fill is plus or minus 0.5-oz. on the strand which contains 13 lbs. 13 oz. of product. The same close fill control is achieved on 2-lb. chubs or 25-lb. jumbo items, says Frey.

This control over fill, along with close regulation of smoking and chilling, has significantly narrowed the range of variance in wiener manufacturing and permits a high percentage of links to be packaged on the count-to-weight basis. This control will be even more exact when a Linker Machine sizer is in-

stalled. The remaining variable factor in the operation—the pressure the stuffer applies to the casing as it is being filled—will then be brought under check, says Frey.

The fill cycle controller includes two timers: 1) One takes care of the emulsion by-pass while the casing is being placed on the horn. 2) The other times the actual flow of material into the casing. The timers have 1/4 second graduations.

At the Frey plant when stuffing wiener emulsion, the filling cycle is set at 10 seconds and the by-pass or casing threading cycle is 7 seconds in length. The 7-second threading cycle is used because the operator from habit still checks the strand's weight. This unnecessary step has not been eliminated, however, since the continuous pump feeds the three Linker Machine ty-linkers with stuffed strands with the operator working at a leisurely pace.

With the new machine's filling cycle set at 8 seconds, and the threading cycle at 3 seconds, and filling 55-ft 25/32 mm. wiener casings to 14 lbs., the operator could easily supply filled strands for seven linking machines, claims Frey.

Stuffing volume can be increased by adjusting the speed of the pump, although this should not be raised over 175 rpm. for wiener emulsion.

The automatically-timed and continuous flow of material has increased productivity of the stuffing operation, reports Frey. This is based on visual observation since the stuffing operator never has needed to work at the optimum speed to satisfy the three linkers. However, the setup does eliminate starting and stopping the emulsion flow and frees the operator's hands for threading the casing or guiding it during stuffing. This is a definite advantage with the jumbo size casing since the stuffer can use both hands to tie off the filled casing and pass it to the second tier. Furthermore, there is no down-time for filling a stuffer or for transferring the operation between stuffers.

The entire stuffing operation is paced by the timed flow of emulsion. However, if the need should arise, the unit can be stopped instantly by means of the controls at the stuffer's station.

Other stuffing schedules at the Frey plant are: 1) 2-lb. chub bologna or salami, 1 second stuffing and 2 seconds threading; 2) 9-lb. bologna, 2 seconds stuffing and 3 seconds twist-tying and threading; 3) 25-lb. jumbo bologna, 5 seconds stuffing and 3 seconds twist-tying and threading. All of these produc-

tion rates are attained with one operator, according to Frey.

The pump's propulsion rate is increased for the larger stick products. For the small diameter wiener casings it is set at 84 rpm., while for the 25-lb. jumbo bologna it is set at 220 rpm.

There are no differences in color, texture, taste and appearance between product stuffed with the continuous pump and the conventional stuffer, claims Frey.

Another advantage claimed for the all-stainless steel continuous pump is a reduction in cleaning time. The unit can be dismantled and cleaned in half the time required to clean a piston type stuffer, according to Frey. It is also easier to load since the bucket is rested on the ring and the slideaway plate is opened.

Changeover from one product to another is made by running one emulsion down to the pump level and placing the new emulsion on top.

No special training is needed in accustoming the stuffer to the machine's cycle. Equally important, the loader, who performs other duties in the kitchen between loading operations, and the stuffer operator, are elated because the unit has made their tasks much easier.

**EDITORS NOTE:** The manufacturing and merchandising rights to the L. A. Frey & Sons continuous stuffing system have been awarded to St. John & Co., Chicago.

### **AMIF Develops Method Of Nitrate Determination**

Information regarding a new analytical method involving the use of brucine for a direct colorimetric nitrate determination in meat and meat products was presented recently by Dr. Wendell A. Landmann, chief of the American Meat Institute Foundation's division of analytical and physical chemistry, at a meeting of the Association of Official Agricultural Chemists in Washington, D.C.

Developed by AMIF scientists, the method is regarded as rapid and simple and avoids the usual interference of nitrite, he said. It is applicable to pickle solutions and dry curing mixtures, as well as meat.

Work on the new analytical procedure was begun because results of nitrate determinations by analytical methods currently in use are subject to considerable variation and analytical procedures in this connection are regarded as among the most unsatisfactory of those now being employed in connection with meat and meat products.

### **Time for Filing Annual P. & S. Reports Extended**

Packers and others required to file annual reports with the Packers and Stockyards Branch, Agricultural Marketing Service, U. S. Department of Agriculture, will have more time under an amendment to the P. & S. regulations published in the *Federal Register* of October 16.

The reports on prescribed forms are to be filed not later than April 15 following the calendar year end or, if the records are kept on a fiscal year basis, not later than 90 days after the close of the fiscal year. The previous deadlines were March 15 or 60 days after the close of the fiscal year.

Purpose of the amendment is to make the times for filing annual reports under the Packers and Stockyards Act more nearly conform to the times for the filing of related reports with other agencies.

### **Agricultural Inspection To Be Stepped up in Ohio**

The Ohio State Department of Agriculture probably will have to increase its staff to inspect animal, dairy and other agriculture products entering the state via the St. Lawrence Seaway, according to director Robert H. Terhune, who said: "Many of these products will compete with Ohio goods, and we want to make sure they are correctly labeled and up to our standards."

Discussions already have been held with federal and Michigan representatives and all states involved probably will confer.


### **Level Set for Additive**

Under the food additives amendment to the Federal Food, Drug and Cosmetic Act, the Food and Drug Administration has established a tolerance of 0.5 parts per 1,000,000 for residues of the food additive 1, 2-dihydro-6-ethoxy-2, 2, 4-trimethylquinoline in or on the uncooked meat or meat by-products of animals that have been fed dehydrated forage crops treated with the additive or animal-feed supplements containing such treated forage.

### **Ronnel Residue Proposal**

A petition filed with the Food and Drug Administration by The Dow Chemical Co., Midland, Mich., proposes the establishment of a tolerance of 10 parts per 1,000,000 for residues of ronnel (0,0-dimethyl 0-2,4,5-trichlorophenyl phosphorothioate) in or on the fat of meat from cattle, goats, hogs and sheep.

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**FLASH CURE**

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Among the many products for meat processing  
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## Leading packers select Du Pont cellophane



for sparkling transparency, correct protection



and high-speed packaging

Oscar Mayer & Co., packers with a 76-year tradition of quality products, find that *versatility* is the key requirement for a packaging film. That's why their choice is cellophane. It offers their products "tailored" protection, mouth-watering visibility . . . and performs efficiently, at low cost, on high-speed packaging lines.

Another reason why Oscar Mayer & Co. selects Du Pont cellophane: Du Pont works closely with meat packers to keep

abreast of changing consumer preferences. This helps assure success for new products and new merchandising techniques . . . helps increase sales.

When selecting a material to meet your packaging requirements, consider *all* the advantages of cellophane. For complete details, contact your Du Pont Representative or Authorized Converter of Du Pont cellophane. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

**SPECIFY DU PONT** cellophane by code designation when you order. LSAD and MSAD-86 are among the films tailored to meet specific needs of meat packaging.

**DU PONT**  
cellophane

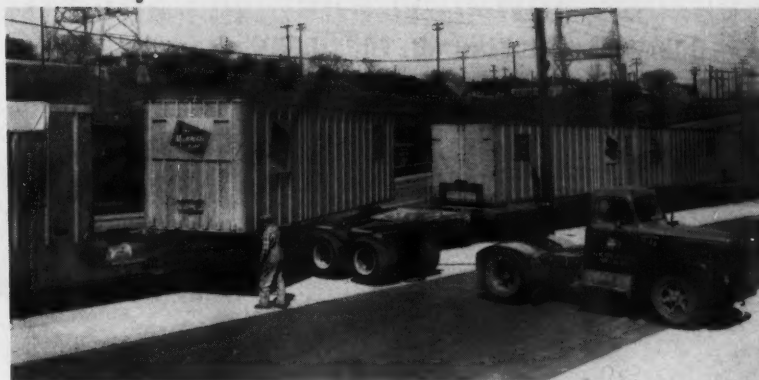


Better Things for Better Living . . . through Chemistry

Good packaging is good merchandising . . . the most effective packaging material is cellophane



# System Uses Unique Wheel, Axle Assembly In Canned Meat, Lard Shipments



VAN UNIT is backed onto turntable of flatcar in railroad yard. Rear wheels of tractor unit move toward trailer's rear wheel and axle assembly (or "bogey") as van slides onto turntable. Hydraulic lift, powered by cab unit's battery, raises van free of "bogey," a position from which it can easily be swung into place on car. Two vans locked securely in position on flatcar are ready for rapid rail movement to destination. "Bogey" stands beside car.

**W**HAT started out a short time ago as an experiment in trailer-on-flatcar shipping by Geo. A. Hormel & Co., Austin, Minn., has become a regular and successful operation for the firm.

Early last May the midwestern meat packing firm first tried Milwaukee Road Flexi-Van rail service for shipping canned meats, lard in packages and drums and other products not requiring refrigeration, which formerly had been moved by over-the-road trucks and trailers.

Since that time, Hormel's volume of goods transported by the new service has increased steadily, according to E. W. Chesterman, director of Flexi-Van sales for the Milwaukee Road (of Chicago, Milwaukee, St. Paul and Pacific Railroad). He explained that during hot weather, dry ice is used under certain circumstances in vans transporting lard in order to keep the unrefriger-

ated product from melting in transit.

Flexi-Van equipment consists of specially designed flatcars, lightweight trailer units and unique highway wheel-and-axle assemblies known as "bogies." Its use differs from earlier types of rail-highway equipment in that the trailer units slide from their highway wheels onto the flatcars in only four or five minutes. The operation is simplified by hydraulic lift tables on the cars, which are powered from the highway tractor battery. The system requires no unusual terminal facilities and permits simultaneous loading or unloading of any number of units, according to statements released by Milwaukee Road officials.

The delivery fleet includes vans of both 36- and 40-ft. lengths and open-top trailers. A number of vans are insulated for protection of lading from temperature extremes; several of them feature side doors

in addition to conventional end doors. A skylight, midway from the van roof, provides light for workmen at the back of the van.

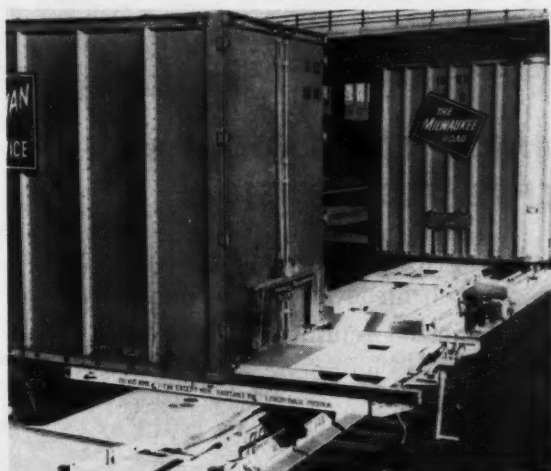
The van units are loaded at Hormel's truck bays in Austin, transferred to specially-built rail flatcars and taken by rail to Chicago for unloading and distribution. One such unit leaving Austin in the afternoon is spotted at the consignee's place of business in Chicago as early as 7 a.m. the next day, Chesterman asserts. He points to Hormel's experience with the service as an example of the system's convenience, speed and dependability.

In addition to its shipments to Chicago for distribution there, the meat packer also dispatches cargoes by that system destined for eastern markets, as well as overseas points. These are interchanged between the Milwaukee Road and the New York Central railroads at Chicago for shipment to the East.

Among the overseas destinations to which these lard and canned meat shipments are consigned are Puerto Rico, Haiti, Panama and Belgium.

Chesterman claims that the delivery service has also proved its flexibility and versatility in transporting to Minneapolis and St. Paul import cargoes which have arrived at a lake port by way of the St. Lawrence Seaway. He refers to a recent overnight shipment by Flexi-Van from dockside in Milwaukee to a Minneapolis consignee.

Chesterman explains that the system can provide speedy, convenient, dependable service from the Twin Cities area to lake ports served by Milwaukee Road as the first link in shipments to foreign points by way of the St. Lawrence Seaway.



**CLOSE-UP detail** showing the van sliding onto the turntable. A hook and pin device automatically positions the van at right angles to the car. Trailer driver can easily swing van into place on the car after it is freed from the trailer's rear wheel and axle assembly (or "bogey").

**SUGARDALE PACKING CO. PRESIDENT  
LEO LAVIN SAYS:**



**"THE EXTRA PROFITS WE MAKE WITH CRYOVAC  
HELP TO PUT ME IN THIS PICTURE!"**

"Putting our ring sausage in CRYOVAC gave us the tight, attractive package we needed to crack our major markets in the Cleveland and Pittsburgh

areas. CRYOVAC protection gave us better shipping and shelf life, even in summer, and has just about eliminated returns. No wonder our ring sausage sales are up 55%!"



**W. R. GRACE & CO.**

CRYOVAC Division, Cambridge 40, Mass. In Canada: 2365 Dixie Rd., Port Credit, Ontario

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# Sugardale Packing expands coverage with ring sausage!

## CRYOVAC PACKAGE HELPS LEO LAVIN INCREASE SUGARDALE PROFITS IN HIGHLY COMPETITIVE MARKET

**BACKGROUND** — Sugardale Packing Company of Canton, Ohio, co-founded by Leo Lavin, his father Harry Lavin, and brothers William and Arthur Lavin, is one of the top four packers in its area today. In the face of aggressive competition, Sugardale has increased its territory and sales volume every year since it was founded! Today, it employs 595 workers and operates a fleet of 61 "reefer" trucks from its modern plant.



**OPPORTUNITY** — If there's one thing that can stymie an up-and-coming packer who wants to expand his markets, it's short shelf life on sausage products. The huge profit potential of the Cleveland and Pittsburgh areas was just out of Sugardale's reach — until CRYOVAC came along with a brand-new protective vacuum package. Naturally, Leo Lavin was interested. Working closely with the CRYOVAC Representative, he set up a series of in-plant packaging tests which proved the claims of better shelf life.

**PRODUCTION** — CRYOVAC technicians designed and installed a fast, efficient ring-sausage line — and even trained the operators. Built around modern, high-capacity CRYOVAC machines, the line was soon turning out sausage in volume for the Cleveland market.

**RESULTS** — The CRYOVAC Man followed through by selling Sugardale's sales force on the new package with a high-powered sales contest. Result? Sugardale enjoyed a sudden sales increase in the Cleveland and Pittsburgh areas. Ring sausage not only sold, but it sold without returns. Right now, sales on this item alone are up 55% and still climbing. And Sugardale is packing frankfurters, loaves, half hams — 30 different products — in CRYOVAC. Profits are up and losses are cut to the bone!

**SUGARDALE'S PARTNER-IN-PROGRESS** is one of a nationwide corps of meat-packaging experts who know the business inside out, from production to promotion, from pricing to packages. They're the men who'll be working for you when you put your products in CRYOVAC!

**YOUR PROFIT OPPORTUNITY** is here...with ring sausage in CRYOVAC! Get the full story on Sugardale Packing Co. . . . find out how CRYOVAC can help build your extra profits. Write Marketing Vice President, CRYOVAC Company, Cambridge 40, Massachusetts.



*Sparkling eye-appeal plus better shipping life spell bigger sales for Sugardale's ring sausage. And the tight, firm package builds brand identity, too.*



*Sugardale's spic-and-span fleet of 61 refrigerated trucks speeds the products to retailers as far east as Pittsburgh, as far west as Cleveland.*

**CRYOVAC**

**W. R. GRACE & CO.**

CRYOVAC DIVISION  
CAMBRIDGE 40, MASSACHUSETTS  
In Canada: 2365 Dixie Rd., Port Credit, Ontario



# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**DIP TANK (NE 835):** Stainless steel dip tank for volume production of tenderized beef steaks features a sealed, thermostatically controlled, plug-in type tempering device. Unit raises temperature of tenderizing solution to proper level for effective

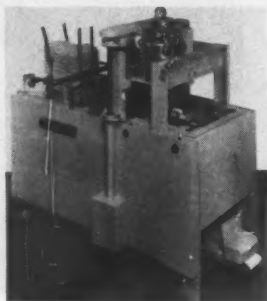


enzyme action on product. Tank is equipped with stainless steel rack for draining excess solution from steaks being tenderized. Unit is designed to permit production of up to 2,000 lbs. of steak per day, says the manufacturer, Continental Food Laboratories, Inc., Philadelphia.

**PACKAGING ADHESIVE (NE 828):** Termed "Java-tex," packaging adhesive for bonding polyethylene and waxed paper has been announced by Java Latex & Chemical Corp., New York City. Available in 1- and 5-gal. cans and 55-gal. drums, product is said to be ideal for bonding various films to waxed surface packages used in meat packing industry. The adhesive is flexible,

shock-resistant and can withstand extremes in temperature. It can be applied by machine or spray.

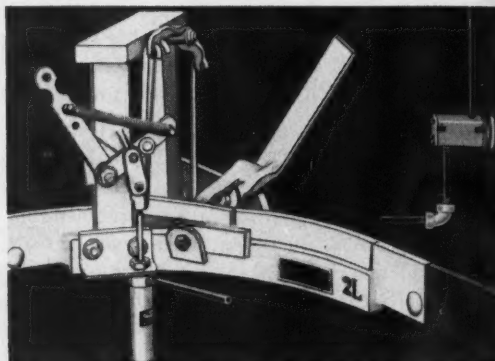
**CARTON-FORMING UNIT (NE 832):** Peters Machinery Co., Chicago, has introduced a machine which automatically converts blanks into trays and cartons at speeds up to 70 per minute. Specially designed to accommodate packaging applications where moderate-speed equipment is required, machine handles blanks



from 5 to 22 in. long x 3½ to 16 in. wide. Closed glue system eliminates cleanup time; blanks are automatically fed from inclined magazine. Finished cartons or trays are delivered on a moving conveyor.

**LIQUID DETERGENT (NE 805):** Non-toxic, non-solvent liquid detergent, designed for economical cleaning in food plants, has stable sudsing action in hard or soft water, yet rinses freely. It may be used in solutions ranging from room temperature up to 150°F. and can be ap-

**REMOTE CONTROL MECHANISM (NE 837):** Refinement in overhead track operation is said to speed up the handling of product when diverting from main line or common header rail. Remote control mechanism, run by compressed air or electricity, sets switch in proper position at the touch of a button. Control is especially useful when



sorting animals to special rails from killing floor. There is no need to move ahead of the load and hand-throw the switch; misrouting of loads and subsequent backup is cut to minimum. Push-pull button that governs control can be placed at any convenient spot. Unit has been developed by LeFiell Company, San Francisco.

plied by hand, brush or pressure spray. With pH of 10.5 to 10.7 in recommended solution range of ½ to 2 oz. per gal. water, it is safe on surfaces of processing equipment. Introduced by Oakite Products, Inc., New York City, detergent will not adversely affect painted surfaces if used as recommended.

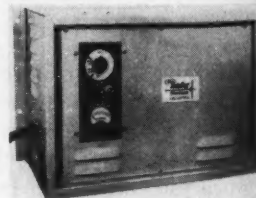
**STRAPPING KIT (NE 814):** Round steel strapping kit is designed to reinforce,



seal or bundle small shipping cartons for office and shipping rooms where heavier type strapping equip-

ment is impractical. Kit is complete with lightweight, compact, single-stroke steel strapping unit, using 18½-gauge copper coated steel strapping. Inland Wire Products Co., Chicago, is the manufacturer.

**SILICON CHARGERS (NE 796):** Two models of



silicon charger, announced by C & D Batteries, Inc., Conshohocken, Pa., can fully charge 6-cell, 12-volt truck batteries in a single shift. One model charges batteries up to 300 amp.-hr. capacity in eight hours; the other handles batteries up to 450 amp.-hr. capacity in same time. Units have louvered steel housing.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (10-24-59).

Key Numbers .....

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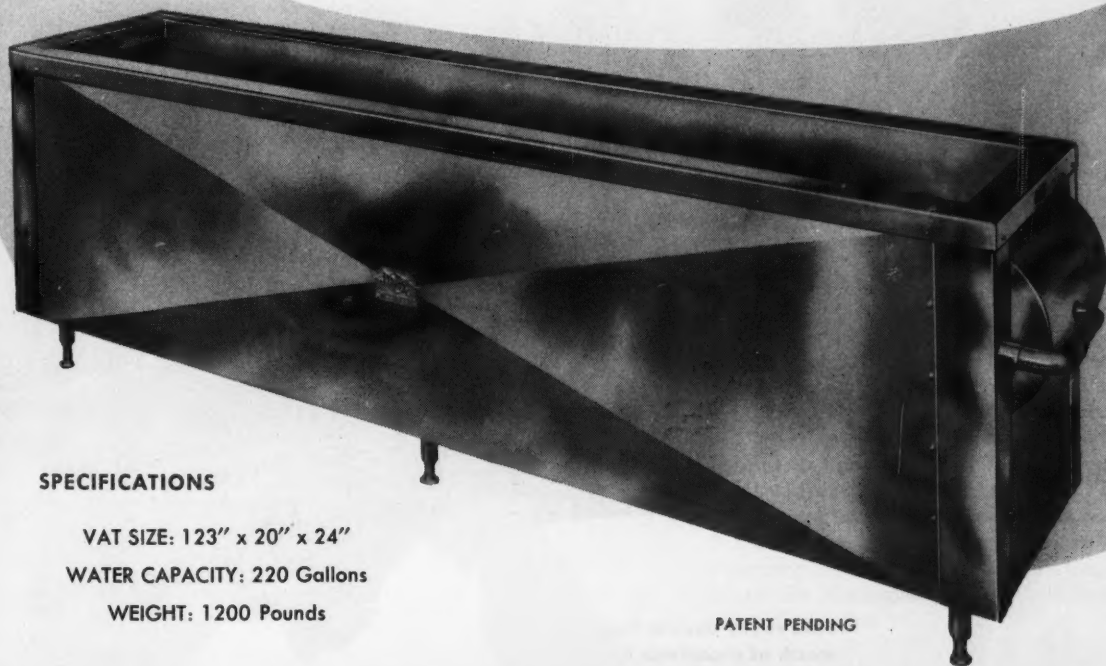
# Mepaco-JIFFIX

## HI-TURBULENCE MOLD WASHER

saves 60% of labor cost...



**Two men** do the work of five. A 15 horsepower, 800 gallon-per-minute stainless steel pump creates a turbulent action which thoroughly cleans everything . . . even coil springs. No hand wiping. No build up of "milk stone" deposits. Friction maintains high temperature of water. Maximum sanitation from stronger cleaning agent and hotter water than human hands could endure. Equally efficient for washing mold covers, smoke sticks, bacon combs, stuffing valves, etc.



### SPECIFICATIONS

VAT SIZE: 123" x 20" x 24"

WATER CAPACITY: 220 Gallons

WEIGHT: 1200 Pounds

PATENT PENDING

**MEAT PACKERS EQUIPMENT CO.**  
1226 - 4TH AVENUE - OAKLAND 1, CALIFORNIA

*introduced in January...*

# New Marathon Bacon p

"It's the only package you can open and close in a moment, and you don't have to be a Philadelphia lawyer to figure it out. Congratulations!"

"For years it has been a problem keeping bacon fresh in the old type package. I was so elated with your new package. It is so easy to open and keeps bacon so fresh that I can assure you I will look for it next time I shop."

"Thank you for your new bacon package. It's such a pleasure to use it now . . . and I know you will have greater sales because of it."

"For years I've wondered why something couldn't be done to the packaging of bacon and you've done it—just right."

"It is a great improvement—very easy and neat to use."


\*Hawaii

## **Who really decides the worth of a package?**

The housewife! Read some of the comments voluntarily sent to packers all over the country by homemakers who have finally found the complete answer to neat, convenient bacon packaging.

# package now in 48\* states!

\*Including Hawaii



"Your new bacon package is so very handy and neat the way the bacon slips out of the package and closes again for storage."

"I, as a housewife, am delighted with your new flip-top packaging for bacon. It's a wonderful improvement and the meat is delicious."

In a few short months Marathon's amazing new package for bacon, TUX—formerly called Zip-Seal—has swept the country. TUX has completely captured the fancy of consumer and packer alike with its convenience features and ability to preserve bacon freshness.

Housewives are enthusiastic about TUX, the full-dress bacon package with the tuck-in tray that slides out and back in so handily for storage.

TUX is a mechanization marvel. That is why the packer is enthused about it. TUX is a single-unit, completely sealed, tamper-proof package. TUX stacks beautifully and is easy for shoppers to handle.

Take a look at what shoppers all over the nation say about TUX—evidence of how well TUX answers the problem that has plagued packer and consumer since the time bacon was first packaged. TUX is another first by Marathon. For information on TUX packaging and machines, write Dept. 362, Marathon, A Division of American Can Company, Menasha, Wisconsin. In Canada: Marathon Packages Limited, 100 Sterling Road, Toronto 3.

For packaging  
and ideas

you can't beat **marathon** 



# BOLOGNA-TONE

**gives your product EYE-APPEAL  
that produces SALES APPEAL!**

With BOLOGNA-TONE your product has that freshly-cut appearance—that mouth-watering bright color that holds longer. Enhances your present and accepted flavor.

**BOLOGNA-TONE** (*Approved by M.I.B.*) is a heavy liquid with just the **RIGHT** color. It is an intense red, processed from quality Paprika. Because it's a liquid, there are no specks, you're sure of uniform complete dispersion.

Many leading meat packers are using BOLOGNA-TONE and agree that it has boosted their sales.

**ORDER A TRIAL DRUM.**

**USE IT IN YOUR PRODUCTION  
FOR ONE WEEK.**

*Compare, see for yourself!*

*If you're not completely happy,  
we'll give you a refund on  
the unused portion and pay  
the freight **BOTH WAYS!***



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## 1-1/2-Day Milwaukee Meeting is Packed With Informative Talks, Activities

Division Members Hear Specialists in Banking, Pensions, Hogs, Meat Retailing, Labor Laws, Technology and Sales-Advertising

Packers and processors of the central division of the National Independent Meat Packers Association learned a good deal about relationships with bankers, producers and retailers that they can use advantageously in management, as well as facts about the new labor law, at the divisional meeting on October 16 and 17 at the Milwaukee Inn, Milwaukee, Wis.

NIMPA's new major medical insurance program, the status of pension-contract negotiations being conducted by the coordinator of the NIMPA pension and profit sharing program, trends in new equipment and sales training and a meeting of the NIMPA Accounting Conference were some of the other features.

In lieu of the traditional "key to the city," Milwaukee welcomed the packers with a "Welcome NIMPA" electric sign on the City Hall, 22 stories above the street.

Central division vice president Alan J. Braun, Braun Brothers Packing Co., Troy, Ohio, will continue to direct divisional activities. Tom Graver of H. Graver Co., Chicago; Emil Schmidt of Schmidt Provision Co., Toledo, and H. H. Holcomb, Patrick Cudahy, Inc., Cudahy, Wis., were elected directors for three-year terms. R. D. Stearns, Peet Packing Co., Chesaning, Mich., was elected a director to fill a vacancy.

Active solicitation of funds for the Wilbur LaRoe, Jr., Memorial Foundation has begun and more than \$15,000 has already been pledged, according to Frank W. Thompson of Southern Foods, Inc., who is president of the board of trustees. It was announced at the central division meeting that L. E. Liebmann of Liebmann Packing Co., Green Bay, Wis., had just pledged \$2,000 to the Foundation.

John A. Killick, executive secretary of NIMPA, reported that the association staff and various committee members have been busy since the adjournment of Congress with regulatory and other government agencies. He announced that a committee of packers is being

formed to work with the NIMPA staff in developing policy in connection with legislation proposed in the new Congress. Killick said that a NIMPA member will appear before the Roosevelt subcommittee of the House small business committee at investigatory hearings in Denver early in November.

**INSURANCE - PENSIONS:** Charles A. James, Maginnis & Associates, told about a new program in which the group strength of the association is being pooled to provide major medical protection for salaried and executive personnel of member companies. Describing the program as one designed to aid packers and their employees in meeting the catastrophic effects of disabling illness or accident by paying weekly benefits, hospital and medical bills, James said that the cost of such protection is one-third that of conventional coverage.

Walter J. Hodes of Eugene M. Klein Associates, coordinator of the NIMPA pension and profit sharing programs, reported on some of the work done through a clinic and in-

dividual counselling in helping packers who must deal with pensions as a part of union negotiations.

**MONEY:** Ray Cook, head of the commercial loan department, Marshall and Ilsley Bank of Milwaukee, told central division members that the choice of a banker is one of the most important decisions a business must make, and advised them to choose the best since, while the need for banking aid and guidance may be only occasional, it may be acute when it occurs. Pointing out that when all the technicalities have been set aside, banking is primarily a people-to-people enterprise, in which the banker receives and holds money and rents it out, Cook said that the only way a bank can grow is by having businesses that progress and grow as its customers. He advised the packers to keep their bankers informed about their companies at all times, and not just when an emergency arises, and indicated that one way to judge the value of a bank is by its willingness to work with and learn the activities and needs of its customers.

**PRODUCER RELATIONS:** James Nance, president of the National Swine Growers Council, described some of the work being done by the group. Nance said that following the release of the Whitten committee report on meat-type hogs, the Council has kept the government informed on the progress being made in producing and promoting meaty hogs, and has contradicted the belief that American hogs are inferior to those of Canada and northern Europe. The Council op-

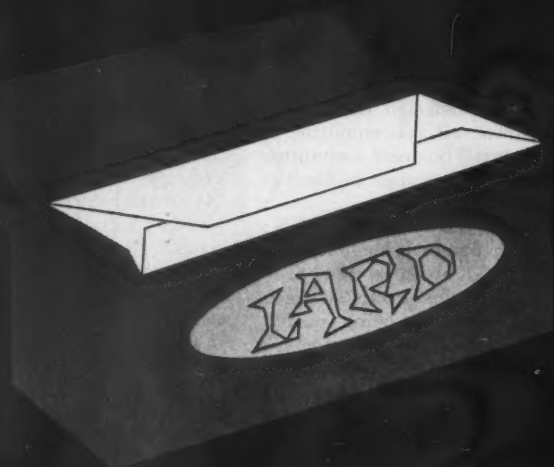


PARTICIPANTS IN second annual Meat Science Institute sponsored by National Independent Meat Packers Association at Rutgers University, New Brunswick, N. J., are shown in "graduation" photo above. Group later was honored at regional meeting of NIMPA's Eastern division in Atlantic City. Dr. Roy E. Morse (front row, second from left), director of Rutgers' food science department, headed the pioneering institute sessions in 1958 and 1959.

If you're packaging lard...  
you'll want to know about the new

# LIGHTWEIGHT LARD-LINER

Lard-Pak



## Features of the new Lard-Pak

- ▶ Excellent greaseproof protection
- ▶ Clean, high-white color
- ▶ Excellent opacity ▶ Low cost
- ▶ Anti-crawl treated

Try Ripco's new 27 lb. lightweight Lard-Pak for your lard packaging . . . specially designed for one-pound lard carton liners. You'll be agreeably surprised by the handling, appearance, and protection of this new greaseproof paper. Just drop us a line, or send the coupon below and we will send you a sample of Lard-Pak for your inspection.



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Rhineland Paper Company  
Rhineland, Wisconsin

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Please send trial sample of Lightweight  
Lard-Pak.

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City..... Zone..... State.....

posed the bills calling for incentive payments to marketers of lightweight hogs, and is also busy fighting vertical integration in the hog business. Nance urged packers to send representatives to the National Swine Industry Conference, to be held at Iowa State University on November 19 and 20.

The speaker warned that the revolution in grain production, in which more and more is being produced from less acreage, is being paralleled by a revolution in feed utilization in which more meat and milk will be produced from less grain and at a faster rate. He predicted that in the next 10 to 20 years the average rate of gain for hogs will be raised to 2 lbs. per day, with 3 lbs. or less feed required per pound of gain.

Under these conditions the whole meat industry will experience "growing pains," and a closer relationship between producers and processors will be imperative. Nance urged producers and packers to banish the policy of "let the seller and/or buyer beware."

Nance pointed out that while some packers spend money to improve relations with producers by various means, they then throw it away through their conduct at the buying stations. Buyers frequently do not even look at the hogs they purchase, but simply count and weigh them. He commented that it sometimes appears that buyers are chosen for their ability to guess the average weight of a drove rather than for their skill in judging quality.

The Swine Council head urged packers to adopt a consistent buying policy; he advised: "Don't be lax in buying when supplies are tight and tough when marketings are large."

Nance predicted that the future increase in demand for livestock will probably be met from the fringe areas and not from the Corn Belt. Reminding his listeners that the work toward the meat-type hog is only one-quarter done, and that final success of the program depends on the packers, Nance advised them not to relax their buying standards during heavy runs.

**PACKER-RETAILER RELATIONS:** Clifford A. Bowes, merchandising consultant of Chicago, sketched the retailers' wants (from packers) as follows:

1. What they order, particularly with respect to weight ranges.
2. Information on short orders.
3. Acknowledgement by the packer, on occasion, that he doesn't have what the dealer wants to buy.
4. Follow-through, from the sale through delivery.
5. Consistent rather than in-and-



# *taste buds blossom* *with Kadison quality SEASONINGS!*

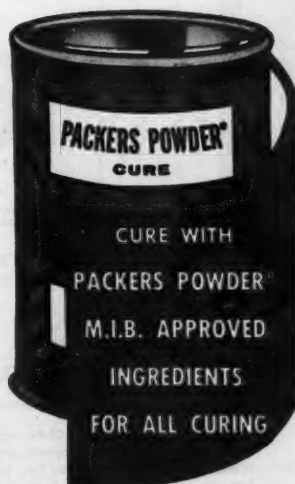
Continuous research in our most modern laboratories is bringing new methods of enhancing and stabilizing flavor.

Continuous research to develop better flavor, color, shelf life, and yields is our main function!

*Manufacturing Chemists  
for the Food Industry*

**Kadison**  
**LABORATORIES, Inc.**  
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*May We  
Be of Service  
to You???*



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NEW ENGLAND  
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BOLOGNA  
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CORNER BEEF  
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BRAUNSCHWEIGER  
VIENNA  
SMOKY LINKS  
CHIPPED BEEF  
POTTED MEAT  
PORK  
COUNTRY SMOKE  
SUMMER  
CHICKEN LOAF  
SALAMI  
SOUSE  
BOCKWURST  
GOOSE LIVER  
METTWURST  
HEAD CHEESE  
BARBECUE  
ROAST MEAT  
HAMBURGER  
And HUNDREDS  
of OTHERS!



You see exactly what you're getting when you order  
food-grade antioxidants  
carrying this label



Tenox food-grade antioxidants are available in a wide variety of formulations to meet the many processing requirements of the food industry. No matter which formulation you use, you can be confident of its performance, for the exact composition of each formulation is clearly indicated on the label.

## Eastman CHEMICAL PRODUCTS, INC.

Subsidiary of Eastman Kodak Company, KINGSFORT, TENNESSEE

**SALES OFFICES:** Eastman Chemical Products, Inc., Kingsport, Tennessee; Atlanta; Chicago; Cincinnati; Cleveland; Framingham, Mass.; Greensboro, N. C.; Houston; New York City; St. Louis. **West Coast:** Wilson Meyer Co., San Francisco; Denver; Los Angeles; Phoenix; Portland; Salt Lake City; Seattle. **Canada:** P. N. Soden Co., Ltd., Montreal, P.Q.; Toronto, Ontario.

out merchandising programs.

6. Not necessarily top quality, but rather the quality that consumers can and will buy.

Bowes commented that private labels constitute the chains' solution to the problem of their inability to get exactly what they want under packer brands.

Domination of sales by the production elements of a packer organization usually results in weakness and poor profit, according to Bowes, who pointed out that one successful Canadian company has the following policies: 1) Nobody in the office or plant can stop an order once sold; 2) Potential customers are analyzed and classified and are not sold until it has been determined that they can be served 52 weeks a year.

Two of the weaknesses of selling on price alone are that it leaves the packer nothing else to depend on, and that he must begin all over again at the start of each week to buy new business.

Noting that the success of packers in the next 10 to 15 years will depend on their success in the money business, and that capital will be available only for those firms improving their returns, Bowes made the following points:

1. In the future packers should

not choose locations and build plants in the belief that they will occupy them for 50 years; supermarkets don't plan for more than 10 to 15 years on one site.

2. Cheaper land, lower taxes, less congestion and certainty of livestock supply should be sought by packers.

3. Break-even points should be planned into the plant and operations at low enough levels of volume so that it is easier to profit.

**NEW LABOR LAW:** The act is significant, according to Michael Bernstein, minority counsel of the Senate committee on labor and public welfare, because it overturns the myths that the labor union is a private, voluntary association that may not be regulated, and that the interests of union members and their officials are identical. Under the new law the labor union is a quasi-public institution, which the government may regulate internally or externally in the public interest, but which still possesses tax, anti-trust, injunctive and various other immunities.

Bernstein commented that a "bill of rights" for union members had been written into the new law.

While the act relieves employers of some of the disadvantages under which they have suffered in the past—particularly in connection with

secondary boycotts, organizational picketing and permitting state control of some labor relations—its primary purpose is to regulate labor union activities and not to help employers.

Bernstein warned management against the belief that it had won a victory, except incidentally, and said that the public (whose sentiment won the legislation) was far less concerned with helping the employer than it was with controlling labor unions.

Dr. Roy E. Morse, director of the department of food science, Rutgers University, pointed out that the use of emulsifying machines has advantages for some processors, such as in the production of a more tender all-beef frankfurt, but that the smaller particle size calls for a revaluation of what an individual firm is trying to produce in sausage products.

Other speakers included Fred Sharpe, NIMPA director of sales training, who has been experimenting with packer livestock buyers with the idea that they should employ salesmanship in dealing with producers and livestock marketing agencies; James A. Baker of Baker-Johnson & Dickinson; John Byron of the NIMPA Accounting Conference, and Gerald Kennedy of Reliable Packing Co., Chicago.

## Continuous Solvent Extraction Plant

[Continued from page 24]

tanks also pass through this system. Chilled liquid flows back to the collection tank.

The final spray condenser is the only unit in the system in which fresh water is employed. The water used in the first spray, the jet condenser and the surface condensers is liquid cooled and continuously recirculated in the system. The water used in the wet dust collector comes from the waste water boiler. Reuse of water lowers total requirements for the operation. Additional moisture, such as steam from the stripper and ejector and moisture from the product, is introduced during the cycle.

All surplus water is wasted through the waste water boiler. Since the boiler's temperature is held automatically at just below the boiling point, any traces of solvent are evaporated and eventually reclaimed in the condensing system.

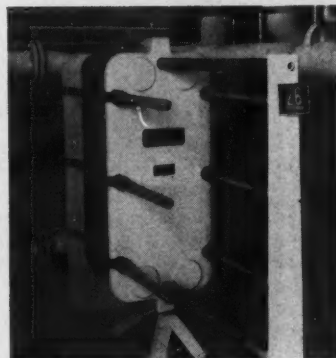
The solvent-free meat and bone meal is discharged through another star valve into the conveyor system that carries it to the storage silo and/or milling department. (See the NP of September 26, 1959 for details.)

While the extractor can produce a meal that is virtually fat-free, the firm has found that a good working level is 2 per cent, says Don Nyveen, quality control manager. Below this percentage, the material becomes fluffy and dusty and has a tendency to create problems in milling and bagging.

Condensate from the jet and spray condensers accumulated in the collection tank is pumped to the water separator. The lower level water is pumped to the waste water boiler and the middle level water is pumped to the internal condensation system collection

tank and goes through a vertical plate heat exchanger where it is cooled with river water. Water used in the plate condenser is wasted, but can be circulated through a cooler and reused, limiting the system's water consumption to steam for the strippers, the jet ejector, the fresh water spray condenser and the cooling tower

**INTERNAL** condensing water is cooled with this heat exchanger. Cooling water is currently being wasted but could be reused.



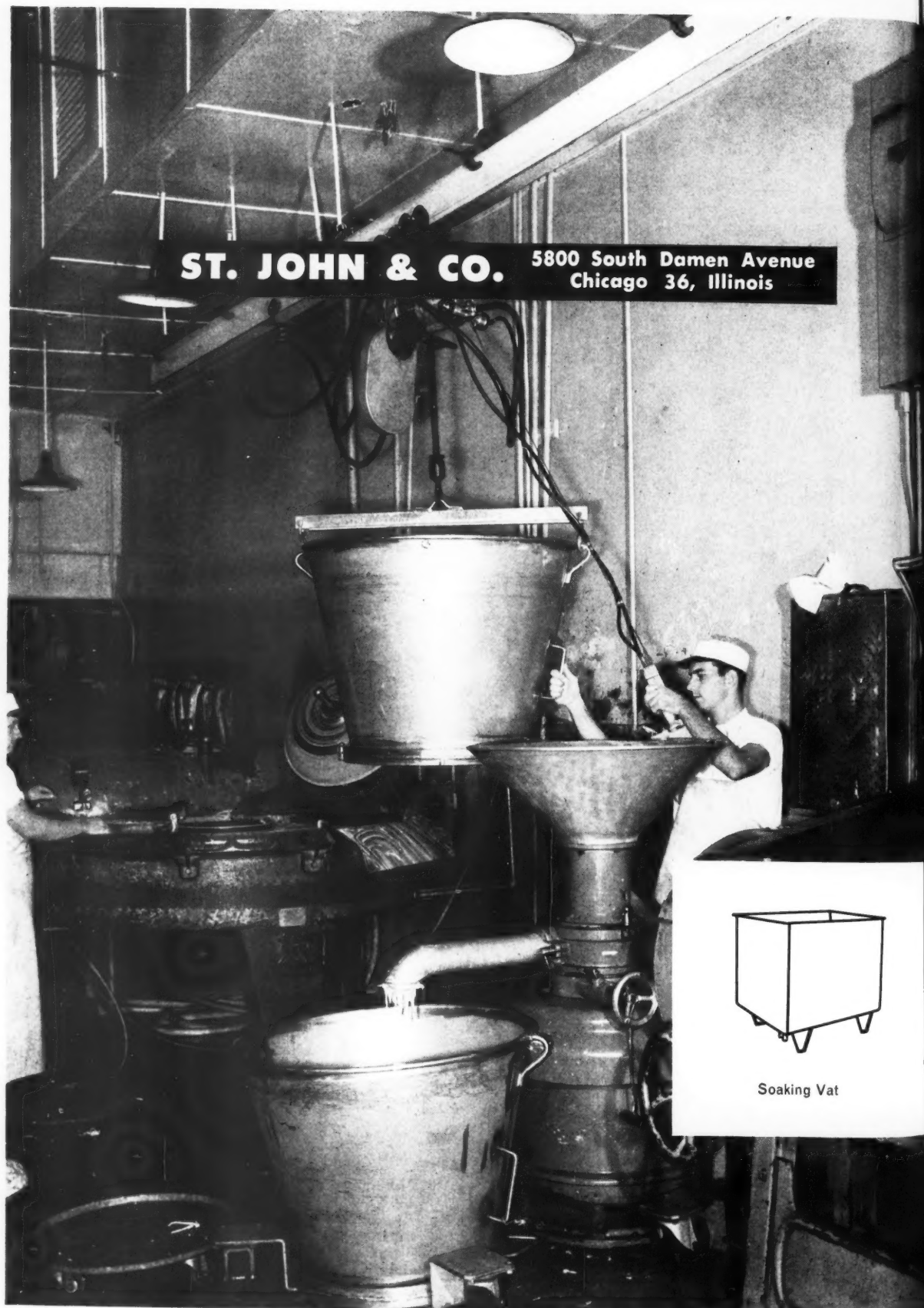
makeup. Water from the internal condensing system, after passing through the vertical heat exchanger, is pumped to the surface condenser and the jet and spray condensers.

Top level water from the collection tank, which is most likely to contain solvent, is pumped to the solvent water separator from which the solvent separated by gravity goes to the solvent work storage tank.

Water from the solvent separator is pumped to the waste water boiler where any entrained solvent is evaporated. Under continuous purging of the bottom

**ST. JOHN & CO.**

5800 South Damen Avenue  
Chicago 36, Illinois



Soaking Vat

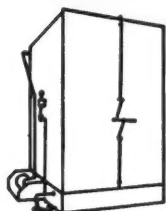


Lavator  
Steri





Lavatory and  
Sterilizer



Process Cooker



Ham and Sausage  
Cook Tank



Meat Bucket

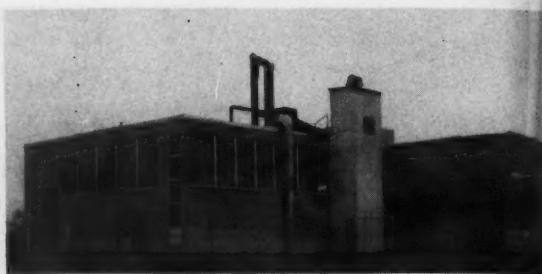
of the boiler, water is discharged to the sewer. Because moisture is picked up from product, condensed from steam and introduced in fresh form, some water must be wasted continuously.

The system is relatively simple to regulate and this can be accomplished with one valve without changing production in terms of put-through. Every hour the operator samples the miscella from the last two pumps (the solvent side) of the extractor. The last pump, under balanced conditions, should circulate fresh solvent, while liquid from the next pump should contain some fat and should foam upon agitation of the sample. If the second sample is fat-free, then too much distillation is being performed for the level of fat in the material and steam is being used needlessly. To make an adjustment, the rate of screen conveyor travel can be increased, a spray pump can be stopped or the depth of the bed can be increased. However, if no change is desired in the production rate, miscella flow to the still can be reduced by adjusting one valve. Less solvent will be distilled from the miscella and less returned to the extractor; with smaller solvent volume the fat level in the miscella will rise.

On the other hand, if the second sample carries too much fat, the rate of distillation is increased by opening the feed valve and more solvent is available for the extractor.

Fresh solvent is introduced daily into the system from outside storage tanks.

The extraction building is explosion-proof and has fallout windows. All controls for electrical equipment are housed in a bomb-proof section with a 1-ft. concrete wall and double glazing, even though the firm uses hexane as a solvent. A lighted control panel indicates the parts of the system "on stream." The watch operator



can see this panel through the glass wall and need not go into the control room.

The plant's 250,000-gal. storage tank has sufficient water to permit orderly shutdown of the system.

The system is well instrumented throughout and equipped with temperature gauges and sight glasses so that the flow and temperature of the various operations can be determined at a glance.

Management has had no great problem in recruiting qualified personnel to staff the operation, states Jack Nyveen, who reports that marine engineers, and particularly ex-service men from the Royal Canadian Navy, can be trained as shift operators. He points out that these men are accustomed to working with compact machinery and have the knack of solving problems.

The plant's chief engineer, W. C. Williams, is an petty officer, RCN, with service in marine engineering.

**EDITOR'S NOTE:** North American sales and installation rights to the continuous solvent extraction system have been granted to The Dupps Co., Germantown, Ohio, by the designers and fabricators, Extraction Continue De Smet, Antwerp, Belgium.

# KOCH

## *trolleys for overhead rails*



### **New!** stainless steel trolleys . . . wheels,

frames, and hooks save time and labor in cleaning room. Stainless steel wheel and frame casting guaranteed against breakage under normal use. Semi-polished finish is bright, will never rust. Available with all hook arrangements, large or small wheels, in heavy frames. These stainless trolleys have reinforced, permanently lubricated Teflon bearings. Reinforced Teflon will withstand acids and can be heated up to 525° F.

### **New!** galvanized or black iron trolleys with laminated

plastic bearings, impregnated with graphite for permanent lubrication. Highest quality castings. Grooves machined so that they engage  $\frac{3}{8}$  or  $\frac{1}{2}$ -in tracking. Wheels will not climb on curves or switches.

All Koch Trolleys carried in stock in Kansas City ready for prompt shipment. Phone or write for quotation. Wide assortment on hand. Stainless, black iron, galvanized, with ordinary or special bearings, with every standard hook, or without any hook at all.

**Write for KOCH Catalog 177**

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# Protect sales appeal



This vacuum packaging pouch of "Mylar" and polyethylene is made for K. D. Kosher Food Products, Inc., New York 55, New York, by an Authorized Converter of Du Pont "Mylar".

## Use vacuum packages made with strong, durable Mylar® to virtually eliminate fading

**King David**, like other leading packers, gives its packaged meats the extra protection and sales appeal of vacuum packages made with "Mylar"\* polyester film and polyethylene.

These new vacuum packages have good clarity; superior strength and durability; virtually eliminate fading and greening; and have low gas permeability, even at high humidities. This means greater impulse-sales

appeal and reduced costs because of fewer packaging failures.

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Please send the names of converters who supply vacuum packaging materials made with "Mylar".

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Company \_\_\_\_\_

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# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Swings Upward; Above Last Year

Production of meat came back last week after two previous weekly declines, and totaled 431,000,000 lbs., up from 409,000,000 lbs. for the previous week. Volume of output last week was also moderately larger than the 418,000,000 lbs. produced in the same week last year. Slaughter of all livestock was up for the week, and only that of bovine stock was smaller than last year. Slaughter of cattle lagged about 17,000 head below numbers a year ago, while that of hogs held about a 181,000-head edge over last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Prod.	Number	Prod.
	M's	Mil. lbs.	(Excl. lard)	
Oct. 17, 1959	355	205.5	1,495	201.2
Oct. 10, 1959	335	193.0	1,465	193.7
Oct. 18, 1958	372	218.0	1,314	175.7

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Prod.	Number	Prod.	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
Oct. 17, 1959	100	11.5	280	12.9	431
Oct. 10, 1959	95	10.9	250	11.5	409
Oct. 18, 1958	118	13.6	244	11.2	418

1959-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,829,215; Calves, 200,555; Sheep and Lamb, 206,351.

1959-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,341; Sheep and Lamb, 137,577.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Oct. 17, 1959	1,025	579	234	135
Oct. 10, 1959	1,020	576	230	132
Oct. 18, 1958	1,031	586	232	134

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
Oct. 17, 1959	205	115	95	46	—
Oct. 10, 1959	205	115	95	46	—
Oct. 18, 1958	206	115	95	46	13.8

## Closing September Meat Stocks Down From Month Before, But Were 21% Larger Than Year Earlier

MEATS continued to move out of cold storage in comparatively heavy volume in September. A "shrinkage" of about 26,000,000 lbs. during the month left 406,362,000 lbs. of meat in cold storage on September 30. However, closing September meat stocks were about 89,000,000 lbs., or about 21 per cent

higher than at the close of September last year and about 68,000,000 lbs., or about 16 per cent above the five-year 1954-58 average of 338,572,000 lbs. The September decrease in total meat stocks was mostly pork, as beef inventories were larger than a month earlier.

Holdings of beef rose by about

6,000,000 lbs. during the month to close at 168,767,000 lbs. This volume was about 42,000,000 lbs. larger than a year earlier and about 56,000,000 lbs. above average. Last year's change in beef inventories was also an increase of about 6,000,000 lbs., whereas the average change has been a decrease of about 2,000,000 lbs. for the month.

The September decrease of 21,000,000 lbs. in pork stocks, which left 163,145,000 lbs. in cold storage at the close of September, was slightly smaller than last year and about 4,000,000 lbs. below average. This year's larger hog slaughter accounted for the 36,000,000-lb. rise in pork stocks, compared with the 127,088,000 lbs. in storage on September 30 last year. The five-year average was 164,185,000 lbs.

## EAST COAST MEAT IMPORTS

Arrivals of foreign meat at New York, Boston and Philadelphia for weeks ended October 2 and 9 were reported in pounds by the U.S. Department of Agriculture as follows:

Australia—	lamb and mutton	86,623
	boneless beef	5,343,669
	boneless mutton	322,322
	boneless veal	87,380
Argentina—	canned beef	134,574
Brazil—	canned beef	356,905
Canada—	carcass beef, veal	140,126
	misc. canned meat	61,181
	carcass lamb	80,128
	cured pork	1,746
	hams	464,535
Cuba—	boneless beef	51,655
Costa Rica—	boneless beef	432,472
Denmark—	canned pork	168,683
Holland—	cured pork	15,980
	canned pork	58,313
Poland—	canned pork	100,609
New Zealand—	boneless beef	2,476,932
	boneless mutton	80,015
Germany—	canned hams	4,383
Uruguay—	corned beef	18,000
Ireland—	beef cuts	18,755

WEEK ENDED OCT. 16, 1959		
Australia—	boneless beef	604,120
	boneless mutton	69,244
Argentina—	canned beef	27,999
Canada—	carcass beef, veal	44,268
	carcass lamb	49,979
	pork	511,625
	cured pork	28,395
	misc. canned meat	68,001
Denmark—	canned pork	137,089
Germany—	canned pork	10,200
Holland—	canned pork	76,276
Iceland—	carcass lamb	633,510

## U. S. COLD STORAGE MEAT STOCKS, SEPTEMBER 30, 1959

	Sept. 30 1959	Aug. 31 1959	Sept. 30 1958	5-Yr. av. 1954-58
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	157,469	152,461	110,139	103,531
Beef, in cure and cured	11,298	10,374	13,320	9,530
Total beef	168,767	162,835	123,459	113,061
Pork, frozen:				
Picnics	4,351	5,491	3,336	•••
Hams	17,785	16,145	17,790	•••
Belilles	21,464	38,768	9,946	•••
Other pork	76,360	79,521	48,300	•••
Total frozen pork	119,961	139,925	79,372	97,307
Pork, in cure and cured:				
Belilles	5,589	7,477	6,805	•••
Other D.S. pork	5,228	6,547	7,522	•••
Other cure pork	32,307	29,795	33,389	•••
Total cure pork	43,144	43,820	47,716	66,878
Total, all pork	163,145	183,745	127,088	164,185
Veal in freezer	7,905	7,981	9,479	10,365
Lamb and mutton in freezer	13,339	14,605	9,927	8,283
Canned meats in cooler	53,206	62,978	47,485	42,678
Total, all meats	406,362	432,144	317,438	338,572

On September 30, 1959 the government held in cold storage outside of processors' hands, 1,318,000 lbs. of beef and 2,060,000 lbs. of pork. \*Not reported separately prior to 1957.

## Meats At New Two-Month Low

Meats averaged a shade lower in price during the week ended October 13, according to the Bureau of Labor Statistics price index. The average wholesale price index on meats for the period at 95.7 was down from 95.9 for the previous week and the lowest since the week ended August 11, when it was 95.0. The average primary market price index was 119.1, or .1 percentage point lower than a week ago.

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Sealright Profit-Planned these Plastic-Coated Processed Paper Lard packages for faster, easier handling.

For retail or bulk handling, Sealright engineered these great profit-making features into all of their lard paper packages. You'll find them easier to fill, a breeze to handle and the built-in speed-up factors in these Profit-Planned packages make them the best lard paper packaging ideas around...and when it comes to looks...that NEW, smart, "in-the-round" look makes sales at the retail counters and to bulk customers as well, a lot easier.

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I package lard. Send me samples and Profit Facts of your "Profit-Planned Packages."		
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# PROCESSED MEATS . . . SUPPLIES

## Britain Seeks New Sources Of Meat As Imports Drop Off

During the first eight months of 1959, British meat imports dropped sharply. Imports of beef and veal were down 15 per cent; those of fresh or frozen pork dropped 45 per cent, and imports of bacon fell 3 per cent. On the other hand, lamb and mutton imports rose 8 per cent, while imports of variety meats increased 6 per cent.

Most of the reduction in beef and veal imports was due to a sharp drop in exports from Argentina and New Zealand. To help counteract the decline, the United Kingdom bought more meat from Australia and also turned to several small suppliers to fill its needs.

A drop of 27 per cent in imports of chilled quarters accounted for most of the overall decrease in 1959 meat imports through August. They made up 60 per cent of the eight-month imports this year, compared with 70 per cent last year. Imports of boneless beef, however, rose from about 60,000,000 lbs. to 70,000,000 lbs., and boneless veal imports rose from about 2,500,000 lbs. to 3,500,000 lbs.

Because of the decrease in supplies and continued strong demand, beef prices on London's Smithfield market were higher than they have been for some time. This may cause

Australia and New Zealand to shift some of their export trade to the U.K. and away from North American markets.

## USDA Proposes Revision Of Lamb Grade Standards

A proposed revision of federal standards for grades of lamb, yearling mutton and mutton carcasses was announced this week by the U. S. Department of Agriculture, which said the proposal would modify present minimum requirements for the Prime and Choice grades.

The importance of conformation and external finish would be increased, and the emphasis placed on internal factors considered in evaluating quality would be reduced. The proposal also would have the effect of lowering average fatness for Prime and Choice grades, the USDA said.

There should be a substantial increase in the number of lambs qualifying for Prime under the proposal, thus providing two grades—Prime and Choice—with sufficient volume for effective merchandising, the department noted.

Conformation requirements for lambs in the two top grades would be reduced about a half grade, and quality requirements for very young lambs in both grades also would be reduced about a half grade. Quality

requirements for more mature lambs in the Prime grade would be reduced by about a full grade and in the Choice grade by about two-thirds of a grade.

Changes in the quality requirements involve: 1) eliminating consideration of overflow fat; 2) placing less emphasis on maturity, and 3) changing the relative importance of and lowering the requirements for feathering between the ribs, fat streakings in the flanks and firmness. For yearling mutton and mutton carcasses, similar changes in the grade standards are proposed.

Comments on the proposal, scheduled for publication in the *Federal Register* of October 21, will be received until November 21 by the director of the Livestock Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

## CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in September 1959-58, as reported by the CDA:

	Sept. 1959	Sept. 1958
Cattle	185,210	194,620
Calves	61,432	71,338
Hogs	181,973	528,388
Sheep	101,504	99,607

Average dressed weights of livestock were as follows:

	Sept. 1959	Sept. 1958
Cattle	515.1 lbs.	511.0 lbs.
Calves	150.6 lbs.	144.9 lbs.
Hogs	160.1 lbs.	163.2 lbs.
Sheep	44.0 lbs.	43.9 lbs.

## DOMESTIC SAUSAGE

Pork sausage, bulk, (ccl. lb.)	
in 1-lb. roll	30 1/2 @ 33 1/2
Pork saus., sheep cas.,	
in 1-lb. package	46 @ 53
Franks, sheep casing,	
in 1-lb. package	61 1/2 @ 71
Franks, skinless,	
in 1-lb. package	47 @ 49
Bologna, ring, bulk	45 1/2 @ 50
Bologna, a.c., bulk	36 @ 42
Bologna, a.c., sliced	
6, 7-oz. pack, doz.	2.61 @ 3.60
Smoked liver, n.c., bulk	45 1/2 @ 54
Smoked liver, a.c., bulk	36 @ 44
Polish sausage,	
self-service pack	56 @ 73
New Eng. lunch spec.	60 @ 65
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	3.84 @ 4.92
Olive loaf, bulk	44 1/2 @ 54
O.L. sliced, 6, 7-oz., doz.	2.85 @ 3.84
Blood and tongue, n.c.	66 @ 70
Blood, tongue, a.c.	47 1/2 @ 66
Pepper loaf, doz.	48 1/2 @ 66
P.L. sliced, 6-oz., doz.	2.78 @ 3.85
Pickie & Pimento loaf	41 1/2 @ 54
P&P loaf, sliced,	
6, 7-oz., dozen	2.78 @ 3.60

## DRY SAUSAGE

(ccl. lb.)	
Cervelat, ch. hog bungs	1.03 @ 1.05
Thuringer	66 @ 68
Farmer	88 @ 90
Holsteiner	76 @ 78
Salami, B. C.	96 @ 98
Salami, Genoa style	1.06 @ 1.08
Salami, cooked	50 @ 52
Pepperoni	88 @ 90
Sicilian	98 @ 1.00
Coteborg	89 @ 91
Mortadella	61 @ 63

## CHGO. WHOLESALE SMOKED MEATS

Wednesday, Oct. 21, 1959	(Av.)
Hams, skinned, 14/16 lbs.	43
wrapped	
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	44 1/2
Hams, skinned, 16/18 lbs.,	
wrapped	42
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	43 1/2
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	32
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	30
Bacon, No. 1, sliced 1-lb heat	
seal, self-service pkg.	43

## SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground kernel for saus.	
All-spice, prime	86
Resifted	99
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	58
Ginger, Jam., unbl.	47
Mace, fancy Banda	3.50
West Indies	3.40
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.95
Paprika, Amer. No. 1	55
Paprika, Spanish	90
Cayenne pepper	63
Pepper:	
Red, No. 1	58
White	64
Black	49

## SAUSAGE CASINGS

(Lel prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.20
Clear, 35/40 mm.	1.05
Clear, 38/40 mm.	1.10 @ 1.25
Clear 44 mm./up	1.85 @ 2.00
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef middles: (Each)	
No. 1, 24 in./up	13 @ 15
No. 1, 22 in./up	15 @ 16
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. wide, 2 1/2-2 1/2 in.	2.45 @ 2.70
Spec. med. 1 1/2-2 1/2 in.	1.75 @ 2.00
Narrow, 1 1/2 in./dn.	1.15 @ 1.30
Beef bungs caps: (Each)	
Clear, 5 in./up	32 @ 36
Clear, 4 1/2-5 inch	22 @ 27
Clear, 4-4 1/2 inch	15 @ 17
Clear, 3 1/2-4 inch	13 @ 16
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	21
6 1/2-7 1/2 inch, inflated	14
5 1/2-6 1/2 inch, inflated	12 @ 14
Pork casings: (Per hank)	
29 mm./down	4.40 @ 4.55
29/32 mm.	4.30 @ 5.00
32/35 mm.	3.20 @ 3.35
35/38 mm.	2.40 @ 2.75
38/42 mm.	2.25 @ 2.45
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	42 @ 45
Med. prime, 34 in.	29 @ 32
Small prime	16 @ 22
Middles, cap off	70 @ 75
Hog skips	7 @ 10
Hog runners, green	15 @ 20

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.00 @ 4.55
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.50

## CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbis. del. or f.o.b. Chgo	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton.	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.90
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.57
Refined standard cane gran., del'd. Chgo	9.40
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	8.85
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.78

## SEEDS AND HERBS

(ccl. lb.)	
Caraway seed	27
Cominos seed	51
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	40
Coriander,	
Marjoram No. 1	20
Marjoram, French	54
Sage, Dalmatian,	
No. 1	59



# FRESH MEATS... Chicago and outside

## CHICAGO

Oct. 20, 1959

### CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	none qtd.
Choice, 600/600	43
Choice, 600/700	43
Choice, 700/800	42½
Good, 500/600	41
Good, 600/700	40½ @ 41
Bull	35½
Commercial cow	30½ @ 31
Canner-cutter cow	29½

### PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	55
Tr. loins, 50/70 (cl)	86 @ 100
Sq. chux, 70/90	41
Arm chux, 80/110	39
Ribs, 25/35 (cl)	60
Briskets (cl)	28½
Navels, No. 1	12 @ 12½
Flanks, rough No. 1	15½
Choice:	
Hindqtrs, 5/800	53½
Foreqtrs, 5/800	35½
Rounds, 70/90 lbs.	53½
Tr. loins, 50/70	70 @ 81
Sq. chux, 70/90	41
Arm chux, 80/110	39
Ribs, 25/30 (cl)	53 @ 56
Ribs, 30/35 (cl)	52 @ 55
Briskets (cl)	28½
Navels, No. 1	12 @ 12½
Flanks, rough No. 1	15½
Good, (all wts.):	
Rounds	51 @ 52
Sq. chucks	40 @ 41
Briskets	27 @ 28
Ribs	50 @ 52
Loins	64 @ 67

### COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	85 @ 1.00
Cow, 3/5 lbs.	95 @ 1.00
Cow, 4/5 lbs.	1.15 @ 1.20
Cow, 5 lbs./up	1.20 @ 1.25
Bull, 5 lbs./up	1.20 @ 1.25

### CARCASS LAMB

(cl prices, cwt.)	
Prime, 30/45	43.00 @ 44.00
Prime, 45/55	43.00 @ 44.00
Prime, 55/65	42.00 @ 44.00
Choice, 30/45	43.00 @ 44.00
Choice, 45/55	43.00 @ 44.00
Choice, 55/65	42.00 @ 44.00
Good, all wts.	37.00 @ 42.00

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 20	Oct. 20	Oct. 20
STEER:			
Choice, 5-600 lbs.	\$43.00 @ 46.00	\$45.00 @ 46.00	\$47.00 @ 48.00
Choice, 6-700 lbs.	41.00 @ 44.00	42.50 @ 45.00	45.50 @ 47.50
Good, 5-600 lbs.	41.00 @ 43.00	43.00 @ 44.00	44.50 @ 46.00
Good, 6-700 lbs.	39.00 @ 41.00	40.00 @ 42.00	44.00 @ 45.50
Stand., 3-600 lbs.	38.00 @ 41.00	41.00 @ 42.00	40.00 @ 42.00
COW:			
Commercial, all wts.	33.00 @ 36.00	34.00 @ 36.00	36.00 @ 38.00
Utility, all wts.	32.00 @ 34.00	31.00 @ 33.00	34.00 @ 36.00
Canner-cutter	28.00 @ 32.00	27.00 @ 31.00	30.00 @ 34.00
Bull, util. & com'l.	41.00 @ 43.00	40.00 @ 42.00	42.00 @ 44.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down	52.00 @ 55.00	None quoted	46.00 @ 50.00
Good, 200 lbs./down	51.00 @ 53.00	48.00 @ 50.00	44.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	43.00 @ 45.00	None quoted	41.00 @ 42.00
Prime, 55-65 lbs.	41.00 @ 43.00	None quoted	None quoted
Choice, 45-55 lbs.	43.00 @ 45.00	40.00 @ 42.00	40.00 @ 42.00
Choice, 55-65 lbs.	41.00 @ 43.00	39.00 @ 41.00	None quoted
Good, all wts.	38.00 @ 43.00	38.00 @ 42.00	38.00 @ 40.00
FRESH PORK (Carcass):	(Packer style)	(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	23.50 @ 25.00
LOINS:			
8-10 lbs.	44.00 @ 48.00	45.00 @ 48.00	45.00 @ 47.50
10-12 lbs.	44.00 @ 48.00	46.00 @ 50.00	45.00 @ 47.50
12-16 lbs.	44.00 @ 48.00	44.00 @ 48.00	45.00 @ 47.50
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	29.00 @ 33.00	31.00 @ 35.00	30.00 @ 34.00
HAMS:			
12-16 lbs.	40.00 @ 49.00	46.00 @ 50.00	46.00 @ 48.00
16-18 lbs.	41.00 @ 50.00	44.00 @ 46.00	45.00 @ 40.00

## NEW YORK

Oct. 20, 1959

### CARCASS BEEF AND CUTS

Steer:	(non-locally dr., lb.)
Prime carc., 7/800	.47 @ 50
Choice carc., 6/700	.45 @ 47½
Choice carc., 7/800	.44½ @ 46
Good carc., 5/600	.43½ @ 45½
Good carc., 6/700	.43½ @ 45½
Hinds, pr., 6/700	.58 @ 63
Hinds, ch., 6/700	.53 @ 58
Hinds, ch., 7/800	.52½ @ 57
Hinds, gd., 6/700	.52 @ 56
Hinds, gd., 7/800	.52 @ 55

Prime steer:	(locally dressed, lb.)
Hindqtrs. 600/700	.56 @ 63
Hindqtrs. 700/800	.57 @ 62
Hindqtrs. 800/900	.56 @ 61
Rounds, flank off, cut across	.55 @ 61
Rounds, diamond	.56 @ 60
bone, flank off	.56 @ 60
Short loins, untrim.	.80 @ 1.02
Short loins, trim	1.06 @ 1.22
Flanks	.15 @ 19
Ribs (7 bone cut)	.57 @ 65
Armchucks	.41 @ 45
Briskets	.32 @ 41
Plates	.15 @ 20

Choice steer:	
Hindqtrs. 600/700	.53½ @ 59
Hindqtrs. 700/800	.53 @ 58
Hindqtrs. 800/900	.52½ @ 55
Rounds, flank off, cut across	.55 @ 60
Rounds, diamond	.56 @ 60
bone, flank off	.56 @ 60
Short loins, untrim	.63 @ 74
Short loins, trim	.84 @ 98
Flanks	.15 @ 19
Ribs (7 bone, cut)	.53 @ 60
Arm chucks	.40 @ 45
Briskets	.31 @ 41
Plates	.14½ @ 19

### FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.18
12 oz./up	1.33
Beef livers, selected	36
Beef kidneys	21
Oxtails, ¼-lb., frozen	17

### CARCASS LAMB

(Locally dr., cwt.)	
Prime 45/dn.	\$47.00 @ 50.00
Prime 45/55	46.00 @ 50.00
Prime 55/65	45.00 @ 49.00
Choice 45/dn.	46.00 @ 50.00
Choice 45/55	45.00 @ 49.00
Choice 55/65	43.00 @ 47.00
Good 45/dn.	44.00 @ 48.00
Good 45/55	43.00 @ 47.00
Good 55/65	42.00 @ 46.00
(Non-local)	
Prime 45/dn.	46.00 @ 48.00
Prime 45/55	46.00 @ 48.00
Prime 55/65	45.00 @ 47.00
Choice 45/dn.	44.00 @ 48.00
Choice 45/55	44.00 @ 47.00
Choice 55/65	44.00 @ 46.00
Good 45/dn.	43.00 @ 46.00
Good 45/55	42.00 @ 45.00
Good 55/65	42.00 @ 44.00

### VEAL—SKIN OFF

(Carcass prices) (Locally dr., cwt.)	
Prime 90/120	57.00 @ 62.00
Prime 120/150	55.00 @ 61.00
Choice 90/120	44.00 @ 50.00
Choice 120/150	45.00 @ 50.00
Good 90/down	41.00 @ 46.00
Good 90/150	42.00 @ 46.00
Stand. 90/down	40.00 @ 43.00
Stand. 90/150	39.00 @ 42.00
Calf, 200/dn. ch.	42.00 @ 47.00
Calf, 200/dn. gd.	38.00 @ 42.00
Calf, 200/dn. std.	37.00 @ 40.00

### PHILA. FRESH MEATS

Oct. 20, 1959

STEER CARCASS:	(Local, lb.)
Choice 5/700	.45½ @ 47½
Choice, 7/800	.45 @ 47
Good, 5/800	.42½ @ 45
Hinds, ch., 140/170	.53 @ 56
Hinds, gd., 140/170	.49 @ 53
Rounds, choice	.55 @ 57
Rounds, good	.53 @ 55
Full loin, choice	.52 @ 55
Full loin, good	.50 @ 53
Ribs, choice	.55 @ 58
Ribs, good	.50 @ 54
Armchucks, ch.	.41 @ 43
Armchucks, gd.	.40 @ 42

STEER CARCASS: (non-local, lb.)	
Choice, 5/700	.45½ @ 47
Choice, 7/800	.45 @ 46½
Good, 5/800	.43½ @ 45
Hinds, ch., 140/170	.54 @ 56
Hinds, gd., 140/170	.52 @ 54
Rounds, choice	.55 @ 57
Rounds, good	.53 @ 55
Full loin, choice	.52 @ 55
Full loin, good	.50 @ 53
Ribs, choice	.54 @ 57
Ribs, good	.48 @ 53
Armchucks, ch.	.41 @ 42
Armchucks, gd.	.40 @ 41

VEAL CARC: LB.: Local	West
Prime, 90/150	.53 @ 55
Choice, 90/150	.50 @ 53
Good, 90/150	.45 @ 49
Good, 90/120	.46 @ 50
LAMB CARC: LB.: Local	West
Prime, 30/45	.45 @ 48
Prime, 45/55	.44 @ 47
Choice, 30/45	.45 @ 48
Choice, 45/55	.44 @ 47
Good, 30/45	.42 @ 44
Good, 45/55	.40 @ 43

### CHGO. PORK SAUSAGE

#### MATERIAL—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	12 @ 12½
50% lean, barrels	14 @ 14½
80% lean, barrels	33½ @ 34
95% lean, barrels	40
Pork, head meat	27
Pork, cheek meat, barrels	32

### Phila., N. Y. Fresh Pork

PHILADELPHIA:	(cl. lb.)
Reg. loins, 8/12	.44 @ 48
Reg. loins, 12/16	.43 @ 46
Boston Butts, 4/8	.31½ @ 36
Spareribs, 3/down	.36 @ 40
Spareribs, 3/5	.31 @ 35
Skinned hams, 10/12	.38½ @ 40
Skinned hams, 12/14	.37½ @ 39
Picnics, S.S. 4/6	.26½ @ 28
Picnics, S.S. 6/8	.25½ @ 27
Bellies, 8/10	.17 @ 19
NEW YORK:	(Box lots, lb.)
Loins, 8/12 lbs.	.42 @ 47
Loins, 12/16 lbs.	.41 @ 45
Hams, skinn., 12/16	.38 @ 45
Boston butts, 4/8	.38 @ 39
Regular picnics, 4/8	.26 @ 31
Spareribs, 3/down	.36 @ 43

### CHGO. FRESH PORK AND

#### PORK PRODUCTS

	Oct. 20, 1959
Hams, skinned, 10/12	38½
Hams, skinned, 12/14	38
Hams, skinned, 14/16	37½
Picnics, 4/6 lbs.	24
Picnics, 6/8 lbs.	24
Pork loins, boneless	57 @ 58
Shoulders, 16/dn., lose	27½
(Job lots, lb.)	
Pork livers	10½ @ 11
Tenderloins, fresh, 10½	72 @ 75
Neck bones, bbls.	7 @ 8
Ears, 30's	10
Feet, s.c., bbls.	8 @ 8½

### CHICAGO LARD STOCKS

Stocks of drum lard in Chicago on October 16 totaled 10,921,957 lbs., according to the Board of Trade. Of this volume, 4,236,738 lbs. were prime steam and 6,685,219 lbs. were dry rendered lard.

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Cariot basis, Chicago price zone, Oct. 21, 1959)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
38 1/4	10/12	38 1/4		18n	8/8	18 1/4n	
37 1/4	12/14	37 1/4		18	8/10	18 1/4	
36 1/4 @ 37	14/16	36 1/4 @ 37		18 1/4	10/12	18 1/4	
35 @ 35 1/4	16/18	35 @ 35 1/4		17 1/4	12/14	18 @ 18 1/4	
34	20/22	34		17 1/4	14/16	17 1/4	
33 1/4	22/24	33 1/4		17 1/4	16/18	17 1/4	
32	24/26	32		17	18/20	17	
31 1/4	26/28	31 1/4		D.S. BRANDED BELLIES (CURED)			
31	28/30	31		n.q.	25/30	17	
30 1/4	25/up, 2s in	30 1/4		n.q.	25/30	17	
				G.A. from fresh	D. S. Clear		
				14 1/4a	20/25	16n	
				13 1/4	25/30	15b	
				12	30/35	13 1/2b	
				11	35/40	12 1/2n	
				10 1/4	40/50	12 1/2n	
PICNICS				FAT BACKS			
F.F.A. or fresh		Frozen		Frozen or fresh		Cured	
24	4/6	24		7n	6/8	8n	
23	6/8	23		7 1/4n	8/10	8 1/4	
23	8/10	23n		8 1/4n	10/12	8 1/4	
23	10/12	23n		8 1/2n	12/14	10 1/4	
22 @ 23n	12/14	22n		9 1/4n	14/16	10 1/4	
22 @ 23	8/up, 2s in	22		9 1/4n	16/18	10 1/4	
				9 1/4n	18/20	10 1/4	
				9 1/4n	20/25	10 1/4	
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot		Car Lot		Frozen or fresh		Cured	
42 @ 43	Loins, 12/dn	41 1/4		7 1/4	5q. Jowls, boxed	n.q.	
41	Loins, 12/16	41a		5 @ 5 1/4	Jowl Butts, loose	7a	
38 1/4 @ 39	Loins, 16/20	37 1/4		6n	Jowl Butts, boxed	n.q.	
32	Loins, 20/up	31 1/2					
31 @ 31 1/4	Butts, 4/8	28 1/4 @ 30					
29 1/4 @ 30	Butts, 8/12	28 1/4					
29 1/4 @ 30	Butts, 8/up	28 1/2					
31 @ 31 1/4	Ribs, 3/dn	31					
29	Ribs, 3/5	28 1/4n					
20	Ribs, 5/up	18					

### LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, OCT. 16, 1959

Open	High	Low	Close
Oct. 8.32	8.32	8.17	8.22
Nov. 8.37	8.37	8.30	8.30a
Dec. 9.10	9.10	9.02	9.02
Jan. 9.05	9.07	8.97	8.97
Mar. 9.12	9.12	9.05	9.05b
May 9.20	9.20	9.20	9.20a

Sales: 3,040,000 lbs.

Open interest at close, Thurs., Oct. 15: Oct., 29; Nov., 242; Dec., 209; Jan., 66; Mar., 26; and May, 2 lots.

MONDAY, OCT. 19, 1959

Nov.	8.25	8.25	8.20	8.20
Dec.	8.96	9.00	8.92	9.00
Jan.	9.00	9.00	9.00	9.00a
Mar.	9.05	9.10	9.00	9.05
May	9.20	9.20	9.20	9.20a

Sales: 1,160,000 lbs.

Open interest at close, Fri., Oct. 16: Oct., 8; Nov., 230; Dec., 209; Jan., 67; Mar., 89; and May, 4 lots.

TUESDAY, OCT. 20, 1959

Nov.	8.25	8.35	8.25	8.32
Dec.	9.05	9.15	9.05	9.05
Jan.	9.05	9.10	9.05	9.07a
Mar.	9.15	9.20	9.10	9.15a
May	9.25	9.25	9.25	9.22b

Sales: 2,160,000 lbs.

Open interest at close, Mon., Oct. 19: Nov., 247; Dec., 209; Jan., 68; Mar., 92; and May, 5 lots.

WEDNESDAY, OCT. 21, 1959

Nov.	8.35	8.35	8.25	8.32b
Dec.	9.07	9.12	9.02	9.12
Jan.	9.10	9.10	9.10	9.10b
Mar.	9.20	9.20	9.15	9.20b
May	9.32	9.32	9.30	9.30b

Sales: 2,040,000 lbs.

Open interest at close, Tues., Oct. 20: Nov., 240; Dec., 220; Jan., 61; Mar., 90; and May, 5 lots.

THURSDAY, OCT. 22, 1959

Nov.	8.35	8.35	8.17	8.17
Dec.	9.10	9.10	9.02	9.02
Jan.	9.10	9.10	9.02	9.02
Mar.	9.25	9.25	9.12	9.12a
May	9.25	9.25	9.25	9.25

Sales: 1,500,000 lbs.

Open interest at close, Wed., Oct. 21: Nov., 235; Dec., 222; Jan., 61; Mar., 92; and May, 7 lots.

### LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, OCT. 16, 1959

Open	High	Low	Close
Oct. 7.62	7.62	7.62	7.62b-.70a
Dec. 7.50	7.50	7.50	7.47b-.50a
Jan.			
Mar.			

Sales: 180,000 lbs.

Open interest at close, Thurs., Oct. 15: Oct., 31; Dec., 82; and Jan. and Mar., no lots.

MONDAY, OCT. 19, 1959

Oct.	7.61	7.61	7.61	7.40b-.65a
Dec.	7.47	7.47	7.47	7.45b-.50a
Jan.				
Mar.				

Sales: 180,000 lbs.

Open interest at close, Fri., Oct. 16: Oct., 29; Dec., 83; and Jan. and Mar., no lots.

TUESDAY, OCT. 20, 1959

Oct.	7.62	7.63b	7.62	7.63b-.75a
Dec.	7.50	7.62b	7.50	7.55b-.65a
Jan.				
Mar.				

Sales: 660,000 lbs.

Open interest at close, Mon., Oct. 19: Oct., 28; Dec., 83; and Jan. and Mar., no lots.

WEDNESDAY, OCT. 21, 1959

Oct.	7.70	7.79	7.50	7.50a
Dec.	7.65	7.65	7.65	7.60b-.70a
Jan.				
Mar.				

Sales: 1,500,000 lbs.

Open interest at close, Tues., Oct. 20: Oct., 28; Dec., 86; and Jan. and Mar., no lots.

THURSDAY, OCT. 22, 1959

Dec.	7.64	7.64	7.60	7.60
Jan.				
Mar.				

Sales: 240,000 lbs.

Open interest at close, Wed., Oct. 21: Oct., 10; Dec., 84; and Jan. and Mar., no lots.

## CUT PLUS MARGINS ON MEDIUMWEIGHTS

(Chicago costs, credits and realizations for Monday and Tuesday)

Adjustments in pork prices in their relationship to live hog costs drastically reduced the plus margins on mediumweight hogs, while those on lightweight hogs were relatively steady and the minus margins on heavier narrowed some. Prices on mediumweight porkers rose sharply from last week's average.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.
	fin.	fin.	fin.	fin.	fin.	fin.
	live	yield	live	yield	live	yield
Lean cuts	\$10.86	\$15.72	\$10.47	\$14.83	\$10.12	\$14.45
Fat cuts, lard	3.31	4.79	3.42	4.87	3.36	4.74
Ribs, trimmings, etc.	1.55	2.25	1.48	2.10	1.31	1.91
Cost of hogs	13.00		13.22		13.05	
Condemnation loss	.06		.06		.06	
Handling and overhead	2.20		2.00		1.80	
TOTAL COST	15.26	22.11	15.28	21.67	14.91	21.00
TOTAL VALUE	15.72	22.76	15.37	21.80	14.79	20.33
Cutting margin	+.46	+.65	+.09	+.13	-.12	-.37
Margin last week	+.47	+.66	1.00	+.140	-.31	-.41

## PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	Oct. 20	Oct. 20	Oct. 20
1-lb. cartons	13.00@15.00	15.00@16.00	13.00@15.00
50-lb. cartons & cans	12.50@13.50	13.00@15.00	None quoted
Tierces	11.25@13.00	12.50@14.50	10.00@13.00

## PACKERS' WHOLESALE

### LARD PRICES

Tuesday, Oct. 20, 1959	
Refined lard, drums, f.o.b. Chicago	\$11.62 1/2
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	12.12 1/2
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.12 1/2
Leaf, kettle rendered, drums, f.o.b. Chicago	12.62 1/2
Lard flakes	12.62 1/2
Neutral, drums, f.o.b. Chicago	13.62 1/2
Standard shortening, N. & S. (del.)	18.25
Hydrogenated shortening, North & South, drums	18.50

## WEEK'S LARD PRICES

	P.S. or D.R.	Dry rend.	Ref. 50-lb.
	cash	loose	tins
	tierces	(Open)	(Open)
	(Bd. Trade)	(Mkt.)	(Mkt.)
Oct. 16	8.20n	7 3/4 @ 7 7/8	10.75n
Oct. 19	8.10n	7.87	10.50n
Oct. 20	8.22n	7.87	10.50n
Oct. 21	8.22n	7.87	10.50n
Oct. 22	8.07	7.87	10.50n

Note: add 1/4c to all prices ending in 2 or 7.  
n—nominal, a—asked, b—bid

## HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 17, 1959 was 12.0, the U. S. Department of Agriculture has reported. This ratio compared with the 10.8 ratio for the preceding week and 15.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.094, \$1.200 and \$1.208 per bu. during the three periods, respectively.

## VEGETABLE OILS

Wednesday, Oct. 21, 1959

Crude cottonseed oil, f.o.b.	
Valley	9 1/4 @ 9 1/4b
Southeast	9 1/4 @ 9 1/4n
Texas	9 1/4 @ 9 1/4n
Corn oil in tanks, f.o.b. mills	11 1/4n
Soybean oil, f.o.b. Decatur	9 1/4b
Coconut oil, f.o.b. Pacific Coast	18 1/4n
Peanut oil, f.o.b. mills	12 1/4n
Cottonseed foots:	
Midwest, West Coast	1 1/4 @ 1 1/4
East	1 1/4 @ 1 1/4
Soybean foots, midwest	1 1/4 @ 1 1/4

## OLEOMARGARINE

Wednesday, Oct. 21, 1959

White domestic vegetable,	
30-lb. cartons	24
Yellow quarters, 30-lb. cartons	28
Milk churned butter, 750-lb. lots, 30's	23 1/2
Water churned butter, 750-lb. lots, 30's	23 1/2
Bakers', steel drums, ton lots	17 1/4

## OLEO OILS

Wednesday, Oct. 21, 1959

Prime oleo stearine, bags or slack barrels	10 1/4
Extra oleo oil (drums)	14 1/4 @ 14 1/4
Prime oleo oil (drums)	14 1/4 @ 14 1/4
n—nominal, a—asked, b—bid.	

## N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Oct. 16—Dec., 11.73@74; Mar., 11.76; May, 11.78@79; July, 11.80@79; Sept., 11.60b-65a; and Oct., 11.51b-55a.
Oct. 19—Dec., 11.67b-68a; Mar., 11.71b-73a; May, 11.75; July, 11.75; Sept., 11.50b-52a; and Dec., 11.25b-50a.
Oct. 20—Dec., 11.68b-69a; Mar., 11.72; May, 11.78; July, 11.76b-78a; Sept., 11.50b-52a; and Dec., 11.46b-52a.
Oct. 21—Dec., 11.75b-76a; Mar., 11.80b-83a; May, 11.87; July, 11.84b-86a; Sept., 11.52b-54a; Oct., 11.51b-60a; and Dec., 11.35a.
Oct. 22—Dec., 11.72b-74a; Mar., 11.77b-81a; May, 11.82b-85a; July, 11.80b-85a; 11.61b-65a; Oct., 11.50b-54a; and Dec., 11.42b-49a.

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Oct. 21, 1959

### BLOOD

Unground, per unit of ammonia bulk ..... 4.75n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose ..... 5.25n  
Low test ..... 5.00n  
Med. test ..... 4.75n  
High test

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged \$70.00@ 82.50  
50% meat, bone scraps, bulk ..... 67.50@ 70.00  
60% digester tankage, bagged ..... 70.00@ 82.50  
60% digester tankage, bulk ..... 67.50@ 72.50  
80% blood meal, bagged ..... 95.00@ 120.00  
Steam bone meal, 50-lb. bags (specially prepared) ..... 97.50  
60% steam bone meal, bagged .. 80.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit of ammonia ..... \*5.00  
Hoof meal, per unit of ammonia ..... 17.00

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.20@ 1.25n  
Medium test, per unit prot. .... 1.15@ 1.20n  
High test, per unit prot. .... 1.10@ 1.15n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 15.00  
Cattle jaws, feet (non-gel), ton ..... 1.50@ 3.50  
Trig bone, ton ..... 3.50@ 8.00  
Pigskins (gelatine), lb. .... 5 1/2  
Pigskins (rendering) piece ..... 7 1/2@ 12 1/2

### ANIMAL HAIR

Winter coil, dried, c.a.f. mid-east, ton ..... 60.00  
Winter coil, dried, midwest, ton ..... 55.00  
Cattle switches, piece ..... 2@ 3 1/2  
Winter processed (Nov.-Mar.) gray, lb. .... 12  
Summer processed (April-Oct.) gray, lb. .... 8 1/2  
Del. midwest, 1 del. east, n-nom., a-asked.

## TALLOW and GREASES

Wednesday Oct. 21, 1959

Only a moderate volume of trading developed late last week in the inedible tallow and grease market, with mostly steady prices prevailing. Bleachable fancy tallow traded at 6c, special tallow at 5c, and yellow grease at 4 1/2@4 3/4c, c.a.f. Chicago. Choice white grease, all hog, encountered buying inquiry at 6 1/2c, c.a.f. New York, and some sold at 6c, c.a.f. Chicago. A tank of No. 2 tallow sold at 3 1/4c, c.a.f. Chicago. Edible tallow sold at 7 3/4@7 1/2c, f.o.b. River, and at 8c, Chicago basis.

The market on the inedible products was quiet at the start of the new week, with some easiness apparent on most items. One exception was special tallow, which sold steady at 5c, c.a.f. Chicago, with bids out for more at the same price level. Choice white grease, all hog, and bleachable fancy tallow sold at 5 1/2c, and yellow grease at 4 1/2c, all c.a.f. Chicago. Edible tallow changed hands at 7 1/4c, f.o.b. River, and at 8 1/4c, Chicago

basis. Choice white grease, all hog, was bid at 6 1/2c, and bleachable fancy tallow at 6 1/2@6 1/4c, c.a.f. New York, with quality of stock considered on the latter material. Edible tallow also traded at 7c, f.o.b. Denver. A couple more tanks of regular stock special tallow sold at 5c, c.a.f. Chicago, and a little movement of high titre stock was reported 1/2c higher. Traders talked around 5 1/2c, c.a.f. Chicago, on prime tallow.

The market was a steady at mid-week, and trade volume was only moderate. Some bleachable fancy tallow, regular stock, sold at 5 1/2c, c.a.f. Chicago, and indications were in the market on high titre stock 1/2c higher. Choice white grease, all hog, sold at 5 1/2c, c.a.f. Chicago, and was bid at 6 1/2c, c.a.f. New York. Bleachable fancy tallow was still bid at 6 1/2c, c.a.f. East, on regular stock, and at 6 1/2c, on high titre material. Yellow grease was bid at 4 1/2@4 3/4c, c.a.f. Chicago, with the outside price on low acid stock. No material change was apparent on edible tallow, which was available at 8 1/2c, c.a.f. Chicago, with users talking

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$\frac{1}{4}$ c lower for quick or immediate shipment. Edible tallow was also bid at  $7\frac{1}{4}$ c, f.o.b. River, for quick to prompt shipment. Sellers were reticent. However, it was reported that some product moved at  $7\frac{1}{4}$ c, f.o.b. River point, for slightly deferred shipment.

**TALLOW:** Wednesday's quotations: edible tallow,  $7\frac{1}{4}$ c, f.o.b. River, and  $8\frac{1}{4}$ c, Chicago basis; original fancy tallow,  $6\frac{1}{2}$ c; bleachable fancy tallow,  $5\frac{1}{2}$ c; prime tallow,  $5\frac{1}{2}$ c; special tallow, 5c; No. 1 tallow,  $4\frac{1}{2}$ c; and No. 2 tallow,  $3\frac{3}{4}$ c.

**GREASES:** Wednesday's quotations: Choice white grease, all hog,  $5\frac{1}{2}$ c, Chicago; B-white grease, 5c; yellow grease,  $4\frac{1}{2}$ c; and house grease,  $4\frac{1}{4}$ c. Choice white grease, all hog, was bid at  $6\frac{1}{2}$ c, c.a.f. New York.

### EASTERN BY-PRODUCTS

New York, Oct. 21, 1959  
Dried blood was quoted today at \$4 per unit of ammonia. Low test wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

### Press, Solvent Extraction of Oils From Seed Hike Yields

The rapid change in recent years to high-speed, screw-press and solvent extraction in the oilseed industry has greatly increased the yield of vegetable oils in this country, according to a research report by the U. S. Department of Agriculture.

The improved methods yield about 30 lbs. more cottonseed oil per ton than the older hydraulic method. Today, more than four-fifths of all cotton seed is processed by the high-speed, screw-press or solvent methods of extraction.

In 1952-53 less than one-third of the cottonseed was processed by these methods. More than nine-tenths of the soybeans have been processed in recent years by the solvent methods of extraction.

Despite an 18 per cent increase in oilseed crushings between 1952-53 and 1957-58, capacity of the industry still substantially exceeds the supply of seeds for crushing. Processing plants have been getting fewer but larger in recent years.

### Cold Storage Hide Stocks

Hides and pelts held in cold storage on September 30 totaled 69,279,000 lbs., according to the U. S. Department of Agriculture. This volume compared with 63,970,000 lbs. in stock a month earlier, 87,701,000 lbs. a year ago and the five-year 1954-58 average of 86,905,000 lbs. for the date.

## CHICAGO HIDES

Wednesday Oct. 21, 1959

**PACKER HIDES:** Activity was restricted to a couple odd cars late last week, following a good movement around midweek at  $\frac{1}{2}$ c to 1c declines. Thursday, light native cows sold at 24c, and heavy native steers at 19c, River point. Branded cows moved late last week at  $18\frac{1}{2}$ c, for Northern production.

Very light demand was noted as this week opened. Sellers reportedly had steady ideas pricewise, but the narrow demand stymied trade. Some trade members did not participate, being at various conventions, etc.

Late Tuesday, a couple thousand light and ex-light native steers sold steady at the recent decline. Another sale involved some Wichita heavy native steers and light native steers at  $18\frac{1}{2}$ c and 21c, respectively. However, most trade members said this had no bearing on market, as such usually run to heavy average and are in mixed packs.

At midweek, about 50,000 hides sold, involving heavy native steers and heavy native cows  $\frac{1}{2}$ c lower at  $18\frac{1}{2}$ c and  $20\frac{1}{2}$ c, respectively, for River production. Other trade involved butt-brand steers at 17c, and Colorados at 16c, both steady. Light native cows and light native steers were also steady.

**SMALL PACKER AND COUNTRY HIDES:** The country hide market weakened further this week, with locker-butcher 50/52-lb. averages quoted at  $15\frac{1}{2}$ @ $16$ c nominal. Renderers, same weights, were pegged at  $15$ @ $15\frac{1}{2}$ c, as to location. Lighter average offerings moved more readily, although trading was light. No. 3 hides were also inactive, and quoted at  $12\frac{1}{2}$ @ $13\frac{1}{2}$ c, on the 50/52-lb. average. The midwestern small packer hide market softened somewhat from a week ago, with 50/52's quoted at  $18$ @ $18\frac{1}{2}$ c, and 60/62's were pegged at  $16$ @ $16\frac{1}{2}$ c nominal. Considerable tanner resistance to asking prices was evident.

**CALFSKINS AND KIPSKINS:** Some movement of big packer and large independent packer Northern calfskins was noted late last week and early this week. Lightweights sold down to 65c, with heavy calf at 50c, as Cleveland and Evansville production moved along with Eau Claire product. River kip last sold at 50c, and overweights at 45c. Small packer allweight calf was easy, and quoted nominally at  $40$ @ $45$ c, points and quality considered. Allweight small packer kip was pegged at 38c nominal. Country allweight

calf was quoted at  $28$ @ $30$ c nominal and allweight kip at  $23$ @ $25$ c.

**SHEEPSKINS:** Little change was reported on shearlings since a week ago. Northern-River No. 1's moved slowly at  $2.00$ @ $2.25$ , quality and points considered. No. 2's continued to trade at  $1.00$ @ $1.25$ , and 3's were nominal at  $.60$ @ $.75$ . Fall clips held steady at  $2.50$ @ $2.75$ , for River product, and Southwesterns ranged from  $3.00$ @ $3.25$ . Southwestern No. 1 shearlings were pegged mostly at  $2.50$ @ $2.75$ . Midwestern lamb pelts moved slowly at  $2.60$ @ $2.75$ , for October production per cwt. live-weight basis. Full wool dry pelts were nominal at  $.21$ , f.o.b. Chicago. Pickled skins held steady at 15.00 for lamb and 17.00 for sheep, basis last sales.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Oct. 21, 1959	Cor. date 1958
Lgt. native steers	22 $\frac{1}{2}$ n	17	@ 17 $\frac{1}{2}$ n
Hvy. nat. steers	18 $\frac{1}{2}$ @19	12 $\frac{1}{2}$ n	@ 13
Ex. lgt. nat. steers	24 $\frac{1}{2}$ n	19 $\frac{1}{4}$ @20n	
Butt-brand. steers	17	10 $\frac{1}{2}$ n	
Colorado steers	16	9 $\frac{1}{2}$ n	
Hvy. Texas steers	17n	10n	
Light Texas steers	20 $\frac{1}{2}$ n	14n	
Ex. lgt. Texas steers	22 $\frac{1}{2}$ n	17 $\frac{1}{2}$ n	
Heavy native cows	20 $\frac{1}{2}$	13 $\frac{1}{4}$ @14n	
Light nat. cows	23 $\frac{1}{2}$ @24	15 $\frac{1}{4}$ @16 $\frac{1}{2}$ n	
Branded cows	18 $\frac{1}{2}$ n	12 $\frac{1}{2}$ @13 $\frac{1}{2}$ n	
Native bulls	15 @15 $\frac{1}{2}$ n	7 $\frac{1}{2}$ @8 $\frac{1}{2}$ n	
Branded bulls	14 @14 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @7 $\frac{1}{2}$ n	
Calfskins:			
Northern 10/15 lbs.	50n	32 $\frac{1}{2}$ n	
10 lbs./down	65n	37 $\frac{1}{2}$ n	
Kips. Northern native, 15/25 lbs.	50n	40n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	16 @16 $\frac{1}{2}$ n	11	@ 11 $\frac{1}{2}$ n
50 lbs.	18 @18 $\frac{1}{2}$ n	13	@ 13 $\frac{1}{2}$ n
SMALL PACKER SKINS			
Calfskins, all wts.	40 @15n	40	@ 45n
Kipskins, all wts.	38n		30n
SHEEPSKINS			
Packer shearlings:			
No. 1	\$ 2.00@2.25	1.00@	2.00
No. 2	1.00@1.25	50@	85
Dry Pelts	21n		17n
Horsehides, untrim.	12.00@12.25n	7.00@	7.50
Horsehides, trim.	11.50@12.00n	6.50@	7.00

### N. Y. HIDE FUTURES

Friday, Oct. 16, 1959

	Open	High	Low	Close
Oct. ...	21.30b	22.25	21.40	21.75b-22.00n
Jan. ...	20.52	20.90	20.40	20.88
Apr. ...	19.15b	20.00	19.60	19.70
July ...	18.65b	...	...	19.10b-.20n
Oct. ...	18.10b	...	...	18.70b-.95n
Sales: 109 lots.				
Monday, Oct. 19, 1959				
Oct. ...	21.37b	21.77	21.67	21.80b-22.20n
Jan. ...	20.81	20.81	20.23	20.50b-.70n
Apr. ...	19.55b	19.63	19.25	19.50b-.65n
July ...	18.95b	18.70	18.70	18.80b-19.00n
Oct. ...	19.00a	...	...	18.50b-.75n
Sales: 59 lots.				
Tuesday, Oct. 20, 1959				
Oct. ...	21.95b	23.00	22.50	22.65
Jan. ...	20.40b	21.22	20.75	20.85b-.90n
Apr. ...	19.50b	20.00	19.75	19.80
July ...	18.85b	19.25	19.00	19.25
Oct. ...	18.50b	...	...	18.75b
Sales: 84 lots.				
Wednesday, Oct. 21, 1959				
Oct. ...	22.50b	23.00	22.66	22.85
Jan. ...	20.80	21.05	20.75	20.85
Apr. ...	19.90	20.10	19.90	19.90b-.90n
July ...	19.10b	19.50	19.20	19.35b-.48n
Oct. ...	18.44b	...	...	18.85b-19.00n
Sales: 51 lots.				
Thursday, Oct. 22, 1959				
Oct. ...	22.75b	23.00	22.75	22.80
Jan. ...	20.65b	21.85	20.65	21.70-.68
Apr. ...	19.80b	20.75	19.90	20.75-.73
July ...	19.30b	19.50	19.37	19.80b-20.00n
Oct. ...	18.75b	...	...	19.00b
Sales: 103 lots.				

# LIVESTOCK MARKETS... Weekly Review

## Number of Cattle, Calves on Feed in 21 States October 1 is 20 Per Cent above Same Date in '58

The number of cattle and calves on feed for market in 21 feeding states totaled 4,766,000 head on October 1, 1959, according to the Crop Reporting Board. This was an increase of 20 per cent from the 3,986,000 head on feed October 1 a year earlier, but 7 per cent below the 5,127,000 on feed on July 1, 1959.

In 13 states for which quarterly data are available since 1955, the number of cattle and calves on feed October 1, 1959 was estimated at 4,333,000 head—20 per cent above the 3,611,000 on feed October 1, 1958 and the highest on record for October 1. The July-October decline of 8 per cent for the 13 states was less than the decline shown in 1958 and 1957.

Cattle and calves on feed in the nine Corn Belt states at 3,048,000 head compared with 2,649,000 head a year earlier—an increase of 15 per cent. All these states showed an increase from October 1 a year earlier, except South Dakota, which was down 3 per cent.

For the four western states—Texas, Colorado, Arizona and California—the number of cattle on feed October 1, 1959 at 1,285,000 head was up 34 per cent from October 1, 1958.

## Announce Merger Of Chicago International Meat Animal Show With That Of Dairy Cattle This Year

Merger of the International Live Stock Exposition with International Dairy Show this year for the first time has been announced. The show will be held November 27 to December 5 in the International Amphitheatre, Chicago.

Officials of the combined exposition pointed out the merger is possible only because of the recent enlarged facilities. Now double its original size, the Amphitheatre covers an area of 13 acres. Judging of the steer show will be done November 26-28, concluding with the naming of the grand champion steer before noon, Saturday, November 28, instead of the following Tuesday.

### FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during September, 1959 and 1958, with cumulative totals for the nine-month periods were reported as follows:

	CATTLE		HOGS	
	1959	1958	1959	1958
January	1,440,819	1,629,560	5,884,657	5,531,175
February	1,219,323	1,308,695	5,686,088	4,452,619
March	1,334,418	1,360,232	5,732,866	4,817,607
April	1,433,231	1,383,108	5,651,900	4,963,396
May	1,412,043	1,468,084	4,969,554	4,443,999
June	1,473,051	1,505,572	4,901,694	4,209,047
July	1,556,888	1,561,495	5,194,137	4,326,283
August	1,449,511	1,478,659	4,977,321	4,514,871
September	1,539,168	1,560,805	5,767,379	5,219,365
October	1,646,667	1,646,667	5,910,924	5,910,924
November	1,302,354	1,302,354	5,257,906	5,257,906
December	1,436,931	1,436,931	5,814,371	5,814,371

	CALVES		SHEEP	
	1959	1958	1959	1958
January	424,272	546,952	1,322,228	1,060,874
February	376,763	467,991	1,079,819	940,291
March	423,088	516,145	1,143,432	999,601
April	405,652	485,480	1,100,519	1,148,776
May	357,644	437,532	1,017,206	1,121,919
June	365,752	430,001	1,056,257	1,041,843
July	381,966	434,513	1,106,992	1,012,790
August	359,460	424,458	1,010,236	950,437
September	415,026	471,263	1,177,359	1,044,661
October	540,799	540,799	1,130,553	1,130,553
November	440,685	440,685	883,403	883,403
December	474,285	474,285	1,061,389	1,061,389

	1959	1958
January	12,858,450	13,256,210
February	3,509,823	4,216,364
March	48,755,616	42,476,362
April	10,014,048	9,321,192

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 20 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS:</b>					
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1:					
180-200	13.00-13.75				\$12.75-13.75
200-220	13.50-13.75			\$13.35-13.50	13.50-13.75
220-240	13.40-13.75			13.35-13.50	13.50-13.75
U.S. No. 2:					
180-200	13.00-13.60				13.25-13.75
200-220	13.40-13.60				13.25-13.75
220-240	13.35-13.60				13.25-13.75
240-270	13.25-13.50				
U.S. No. 3:					
200-220	\$13.25-13.50	13.15-13.35			12.75-13.00
220-240	13.25-13.50	13.25-13.35			12.75-13.00
240-270	13.25-13.50	13.15-13.35			
U.S. No. 1-2:					
180-200	13.75-14.00	13.00-13.60		13.00-13.25	12.75-13.75
200-220	13.75-14.00	13.40-13.60	\$13.35-13.60	13.25-13.50	13.25-13.75
220-240	13.75-14.00	13.40-13.60	13.35-13.60	13.25-13.60	13.25-13.75
U.S. No. 2-3:					
200-220	13.50-13.75	13.25-13.40	13.00-13.25	13.00-13.25	12.50-13.25
220-240	13.50-13.75	13.25-13.40	13.00-13.25	13.00-13.25	12.75-13.25
240-270	13.25-13.75	13.15-13.40	13.00-13.25	12.75-13.25	12.75-13.25
270-300			12.50-13.00	12.50-12.75	
U.S. No. 1-2-3:					
180-200	13.25-13.75	12.75-13.40	12.75-13.25	12.50-13.25	11.50-13.25
200-220	13.50-13.85	13.25-13.40	13.25-13.35	13.00-13.35	13.00-13.25
220-240	13.50-13.85	13.25-13.40	13.25-13.35	13.00-13.35	13.00-13.25
240-270	13.25-13.85		13.25-13.35	12.75-13.25	
<b>SOWS:</b>					
U.S. No. 1-2-3:					
180-270	12.25-12.75			12.25-12.75	
270-330	12.00-12.75		12.50-12.75	12.00-12.75	12.00-12.25
330-400	11.00-12.50	11.50-12.50	11.50-12.50	11.25-12.00	11.00-12.00
400-550	10.25-11.50	10.50-11.75	10.75-11.75	10.75-11.50	10.25-11.50
<b>SLAUGHTER CATTLE &amp; CALVES:</b>					
<b>STEERS:</b>					
<b>Prime:</b>					
900-1100		28.00-28.75			
1100-1300		28.00-29.00			
1300-1500		27.25-29.00			
<b>Choice:</b>					
700-900	26.75-28.25	26.50-28.25	26.00-28.00	25.50-27.50	25.50-27.00
900-1100	26.50-28.25	26.25-28.25	26.00-28.00	25.50-27.50	25.50-27.00
1100-1300	26.25-28.00	26.25-28.25	26.00-28.00	25.50-27.50	25.50-27.00
1300-1500	26.00-27.50	26.00-27.25	25.75-27.50	25.00-27.25	25.00-27.00
<b>Good:</b>					
700-900	24.00-26.75	25.00-26.25	23.50-26.25	23.50-25.50	24.00-25.50
900-1100	24.00-26.50	24.75-26.25	23.25-26.25	23.50-25.50	24.00-25.50
1100-1300	23.75-26.50	24.50-26.00	23.00-26.25	23.25-25.25	24.00-25.50
<b>Standard,</b>					
all wts.	21.50-24.25	22.50-25.00	18.50-23.50	21.50-23.50	20.00-24.00
<b>Utility,</b>					
all wts.	17.50-22.00	20.50-22.50	16.00-18.50	19.50-21.50	17.00-20.00
<b>HEIFERS:</b>					
<b>Choice:</b>					
600-800	26.00-27.50	24.50-26.50	24.50-26.75	24.50-26.00	24.50-25.50
800-1000	25.75-27.50	24.50-26.50	24.50-26.75	24.50-26.00	24.50-25.75
<b>Good:</b>					
500-700	23.25-26.25	23.50-25.00	23.00-25.00	23.00-24.50	23.00-24.50
700-900	23.00-26.25	23.50-25.00	23.00-25.00	23.00-24.50	23.00-24.50
<b>Standard,</b>					
all wts.	20.50-23.25	21.00-23.50	18.00-22.75	21.00-22.50	19.00-23.00
<b>Utility,</b>					
all wts.	17.00-21.00	17.50-21.00	15.00-18.25	19.00-21.00	16.00-19.00
<b>COWS:</b>					
<b>Commercial,</b>					
all wts.	16.50-18.00	16.50-18.00	16.50-17.50	16.00-17.00	16.00-17.00
<b>Utility,</b>					
all wts.	15.00-17.00	14.25-17.00	15.00-16.50	15.25-16.25	14.00-16.00
<b>Canner &amp; cutter,</b>					
all wts.	11.00-15.50	12.00-16.00	12.00-15.00	13.00-15.00	12.00-14.00
<b>BULLS (Yr. Excl.) All Weights:</b>					
Commercial	19.00-20.50	20.50-21.75	18.00-19.00	19.00-20.50	19.00-20.50
Utility	18.00-19.50	19.00-21.00	18.00-19.00	18.50-20.00	19.00-21.50
Cutter	15.00-18.50	18.00-19.00	17.00-18.50	17.00-19.00	18.00-20.50
<b>VEALERS, All Weights:</b>					
Ch. & pr.	25.00-31.00	30.00-31.00	29.00	27.00	25.00-30.00
Std. & gd.	17.00-26.00	25.00-30.00	22.00-28.00	20.00-26.00	18.00-25.00
<b>CALVES (500 Lbs. Down):</b>					
Ch. & pr.	23.00-25.00		24.00-25.00		23.00-24.00
Std. & gd.	15.00-24.00		15.00-23.00		18.00-23.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 Lbs. Down):</b>					
Choice	20.00-21.00	21.00-22.00	19.50-20.00	19.00-20.00	19.00-20.00
Good	17.50-20.25	19.00-21.00	18.50-19.50	17.25-19.25	16.50-19.50
<b>LAMBS (105 Lbs. Down) (Shorn):</b>					
Choice	20.00	20.00-20.25		18.75-20.00	19.50
Good	16.00-16.75			17.25-19.25	
<b>EWES:</b>					
Gd. & ch.	3.00-4.50	3.50-4.00	4.00-5.00	4.00-5.25	4.00-4.50
Cull & util.	2.00-3.50	3.00-3.50	3.00-4.00	3.50-4.50	2.50-4.00

## CORN BELT DIRECT TRADING

Des Moines, Oct. 21—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

### BARROWS & GILTS:

U.S. No. 1, 200-230	\$13.00@13.75
U.S. No. 1, 230-240	12.80@13.05
U.S. No. 2, 200-230	12.75@13.50
U.S. No. 2, 230-240	12.55@13.40
U.S. No. 2, 240-270	12.25@13.25
U.S. No. 3, 200-230	12.35@13.25
U.S. No. 3, 230-240	12.15@13.25
U.S. No. 3, 240-270	11.85@13.00
U.S. No. 3, 270-300	none qtd.
U.S. No. 2-3, 270-300	none qtd.
U.S. No. 1-3, 180-200	11.75@13.25
U.S. No. 1-3, 200-220	12.75@13.40
U.S. No. 1-3, 220-240	12.55@13.40
U.S. No. 1-3, 240-270	12.25@13.30

SOWS:	
U.S. No. 1-3, 270-330	11.75@13.15
U.S. No. 1-3, 330-400	11.00@12.65
U.S. No. 1-3, 400-550	9.50@11.65

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Oct. 15	78,500	82,000	76,500
Oct. 16	67,000	80,000	63,000
Oct. 17	48,000	53,500	43,500
Oct. 19	88,000	93,000	80,000
Oct. 20	86,000	82,000	71,500
Oct. 21	90,000	74,500	71,000

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Oct. 20 were as follows:

CATTLE:	Cwt.
Steers, prime	none qtd.
Steers, choice	25.50@27.00
Steers, good	23.50@25.50
Heifers, choice	24.00@25.50
Heifers, good	23.00@24.00
Cows, util. & com'l.	14.50@17.00
Cows, can. & cut.	11.50@14.50
Bulls, util. & com'l.	18.50@20.00
Bulls, cutter	18.00@19.50

BARROWS & GILTS:	
U.S. No. 1, 180/200	12.75@13.50
U.S. No. 1, 200/240	13.35@13.65
U.S. No. 2, 180/200	12.75@13.50
U.S. No. 2, 200/270	13.35@13.50
U.S. No. 3, 200/270	13.25@13.35
U.S. No. 3, 240/270	13.25@13.35
U.S. No. 1-2, 180/200	12.75@13.50
U.S. No. 1-2, 200/240	13.35@13.50
U.S. No. 2-3, 200/240	13.25@13.35
U.S. No. 1-3, 180/200	12.75@13.50
U.S. No. 1-3, 200/270	13.25@13.35
U.S. No. 1-3, 240/270	12.75@13.50

SOWS, U.S. No. 1-3:	
270/330 lbs.	12.25@12.75
330/400 lbs.	11.50@12.25
400/550 lbs.	10.50@11.75

LAMBS:	
Choice	20.00@20.50
Good	18.00@20.00

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Oct. 20 were as follows:

CATTLE:	Cwt.
Steers, choice	\$26.00@27.00
Steers, good	23.50@26.00
Heifers, gd. & ch.	24.00@25.15
Cows, utility	15.00@17.00
Cows, can. & cut.	12.00@14.50
Bulls, utility	17.50@18.50

BARROWS & GILTS:	
U.S. No. 1-3, 185/175	12.00@12.50
U.S. No. 1-2, 190/240	13.50@13.65
U.S. No. 2-3, 180/240	13.00@13.50

SOWS, U.S. No. 1-3:	
300 lbs.	12.00
400/565 lbs.	10.00@11.25

LAMBS:	
Choice	19.50@21.25
Good	18.00@19.00

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Oct. 20 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$26.00@28.25
Steers, gd. & ch.	23.50@26.00
Heifers, gd. & pr.	23.00@26.25
Cows, util. & com'l.	15.50@17.50
Cows, can. & cut.	13.50@16.50
Bulls, util. & com'l.	18.50@21.50

VEALERS:	
Choice & prime	none qtd.
Good & choice	29.00@33.00
Calves, gd. & ch.	24.00@28.50

### BARROWS & GILTS:

U.S. No. 1, 200/230	14.25@14.50
U.S. No. 1, 230/240	14.25@14.50
U.S. No. 3, 200/220	13.50@13.75
U.S. No. 3, 220/240	13.50@13.75
U.S. No. 3, 240/270	13.25@13.50
U.S. No. 3, 270/300	13.00@13.25
U.S. No. 1-2, 180/200	14.00@14.40
U.S. No. 1-2, 200/220	14.00@14.50
U.S. No. 1-2, 220/240	14.00@14.50
U.S. No. 2-3, 200/220	13.75@14.00
U.S. No. 2-3, 220/240	13.50@14.00
U.S. No. 2-3, 240/270	13.35@13.85
U.S. No. 1-3, 180/200	13.50@14.25
U.S. No. 1-3, 200/220	13.85@14.35
U.S. No. 1-3, 220/240	13.85@14.35
U.S. No. 1-3, 240/270	13.50@14.15

SOWS, U.S. No. 1-3:	
270/330 lbs.	12.00@12.60
330/400 lbs.	11.50@12.25
400/550 lbs.	10.50@11.75

LAMBS:	
Good & choice	17.50@21.00
Utility & good	15.00@17.50

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Oct. 20 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$25.50@28.00
Steers, good	23.50@25.50
Heifers, gd. & ch.	23.00@25.75
Cows, util. & com'l.	14.50@17.50
Cows, can. & cut.	12.50@14.50
Bulls, cut. & com'l.	15.50@19.50

VEALERS:	
Good & choice	25.00@28.00
Calves, gd. & ch.	21.00@23.00

### BARROWS & GILTS:

U.S. No. 1, 180/220	none qtd.
U.S. No. 3, 200/240	12.75@13.00
U.S. No. 1-2, 180/200	13.00@13.50
U.S. No. 1-2, 200/220	13.50@13.75
U.S. No. 1-2, 220/240	13.50@13.65
U.S. No. 2-3, 200/240	13.00@13.25
U.S. No. 2-3, 240/300	12.50@12.75
U.S. No. 1-3, 180/200	12.50@13.25
U.S. No. 1-3, 200/240	13.00@13.50
U.S. No. 1-3, 240/270	12.75@13.50

SOWS, U.S. No. 1-3:	
180/270 lbs.	none qtd.
270/330 lbs.	12.25@12.50
330/400 lbs.	11.25@12.25
400/550 lbs.	10.75@11.50

LAMBS:	
Good & choice	19.00@20.00
Utility & good	18.00@19.00

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Oct. 20 were as follows:

CATTLE:	Cwt.
Steers, std. & gd.	\$22.50@24.50
Steers, util. & std.	19.00@22.50
Heifers, gd. & ch.	22.50@24.50
Heifers, util. & std.	19.00@22.50
Cows, utility	14.00@16.50
Cows, can. & cut.	12.50@15.00
Bulls, util. & com'l.	18.00@20.00

VEALERS:	
Choice	32.00@35.00
Good & choice	26.00@32.00
Calves, gd. & ch.	22.00@26.00

BARROWS & GILTS:	
U.S. No. 1-3, 140/180	11.50@13.00
U.S. No. 1-2, 190/240	13.75@14.25
U.S. No. 2-3, 260/280	13.50@14.00

SOWS, U.S. No. 2-3:	
300/400 lbs.	10.50@11.00
400/600 lbs.	10.00@10.50

LAMBS:	
Choice	20.00@21.00
Good & choice	18.00@20.00

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 17, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	11,869	7,227	49,285	29,700
Baltimore, Philadelphia Area <sup>2</sup>	7,701	1,858	25,025	4,300
Cincy., Cleve., Detroit, Indpls.	19,020	4,927	140,955	18,300
Chicago Area <sup>3</sup>	17,458	6,072	32,543	8,800
St. Paul-Wis. Areas <sup>4</sup>	28,336	23,372	121,368	13,877
St. Louis Area <sup>5</sup>	9,944	3,916	87,377	3,300
Sioux City-So. Dakota Area <sup>6</sup>	21,028	263	117,304	22,400
Omaha Area <sup>7</sup>	13,846	150	86,592	19,800
Kansas City	18,521		55,441	
Iowa-So. Minnesota <sup>8</sup>	34,406	10,729	369,775	39,400
Louisville, Evansville, Nashville				
Memphis	7,471	2,271	48,148	
Georgia-Florida-Alabama Area <sup>9</sup>	4,634	825	18,442	
St. Joseph, Wichita, Okla. City	21,379	2,439	69,419	13,800
Fl. Worth, Dallas, San Antonio	9,282	5,243	21,545	16,117
Denver, Ordgen, Salt Lake City	17,717	263	14,777	29,160
Los Angeles, San Fran. Areas <sup>10</sup>	26,018	859	35,931	27,800
Portland, Seattle, Spokane	7,412	414	19,326	4,300
GRAND TOTALS	296,042	70,564	1,315,053	233,122
TOTALS SAME WEEK 1958	303,328	88,004	1,146,627	226,200

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, Minn., St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Oct. 10 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS <sup>1</sup>		LAMBS	
	1959	1958	1959	1958	1959	1958	1959	1958
Toronto	\$25.00	\$24.00	\$33.16	\$30.50	\$22.32	\$26.25	\$19.85	\$21.00
Montreal	25.30	22.55	31.20	29.05	28.85	26.50	19.60	19.55
Winnipeg	24.34	21.99	26.67	27.39	20.75	22.91	16.87	17.50
Calgary	24.65	21.80	22.75	23.30	19.26	22.12	16.10	17.55
Edmonton	24.00	21.50	22.50	24.50	19.45	22.35	16.20	17.75
Lethbridge	24.35	21.60	22.00	23.75	18.90	22.00	15.50	17.00
Pr. Albert	23.50	20.00	22.75	23.75	19.15	21.00		18.15
Moose Jaw	23.15	20.75	25.00	24.00	19.15	21.00	14.25	16.30
Saskatoon	24.00	21.10	27.00	26.00	19.15	21.00	16.50	16.85
Regina	23.00	21.15	24.00	25.50	19.15	21.00	15.00	17.00

<sup>1</sup>Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Oct. 17:

	Cattle & Calves	Hogs
Week ended Oct. 17	1,500	14,800
Week previous (six days)	1,300	15,000
Corresponding week last year	2,900	18,000

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Oct. 10, with comparisons:

CATTLE	Week ended Oct. 10	Same week 1958
Western Canada	21,665	20,017
Eastern Canada	17,857	21,742
Totals	39,522	41,759

HOGS	Week ended Oct. 10	Same week 1958
Western Canada	49,723	54,885
Eastern Canada	75,992	69,582
Totals	125,715	124,467

SHEEP	Week ended Oct. 10	Same week 1958
Western Canada	8,170	5,591
Eastern Canada	14,917	18,718
Totals	23,087	24,309

Receipts at leading Pacific Coast markets, week ended Oct. 16:

CATTLE CALVES HOGS SHEEP	Week ended Oct. 16	Same week 1958
Los Ang.	3,550	400
N. P. land	2,625	450
Stockton	1,550	2,375

## LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Oct. 16, with comparisons:

	Cattle	Hogs	Sheep
Week date	271,000	354,000	153,600
Previous week	233,800	355,300	117,700
Same wk. 1958	263,600	336,500	101,500

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Oct. 17:

CATTLE CALVES HOGS <sup>1</sup> SHEEP	Week ended Oct. 17	Same week 1958
Salable	103	7
Total (incl. directs)	1,620	133
Prev. wk.	62	63
Salable	1,308	63
Total (incl. directs)	1,308	63

<sup>1</sup>Includes hogs at 31st Street.



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- they cut faster
- they cut cooler
- they stay sharp  
longer
- they last longer

\*Knives are made of  
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steel highly polished to  
minimize friction. They reduce  
roll back of meat and  
can process frozen meat if  
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Silent Cutter Model No.	Converter Model No.
70-X	86-X
70-B	58-X
65-X	49-X
65-B	44-X
54-B	
49-B	
44-B	
43-B	
38-B	
32-B	

Older cutters spring to life with these unusual knives. They're new  
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on for the newest and best in  
sausage machinery

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Company \_\_\_\_\_  
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# The Meat Trail...

## JOBS

**HAROLD NEVILLE** has been named plant manager at Stark, Wetzel & Co., Inc., Indianapolis, by **GENE TURNER**, executive vice president. Neville joined Stark, Wetzel in 1940 on the shipping floor and later was employed in the sausage, beef and pork departments. He obtained a leave of absence in 1953 to become the president of Local 167, Amalgamated Meat Cutters and Butcher Workmen. In 1954, Neville was named assistant plant superintendent at Stark, Wetzel. A year later he was promoted to plant superintendent.

**A. E. GRANT**, who has served as San Antonio sales manager for Swift & Company for the past year, has been named general sales manager for the entire San Antonio ter-

ritory, including Corpus Christi, the valley and surrounding area. He succeeds **O. E. YOUNG**, whose retirement after a 40-year association with the firm was announced by **G. E. GERMAN**, manager of the San Antonio plant. Grant has been with Swift since 1933.

**ALBERT G. GADOURY**, a veteran of 22 years with Armour and Company, has joined the executive staff of **J. S. Hoffman Co., Inc.**, New York City sausage and canned meat firm. Gadoury served as branch house manager, assistant district manager and northeast regional manager of frosted meats for Armour.

**JAMES F. MAHONEY**, has been appointed brand manager of "Quick-Serve" prepared foods in the special products division of Armour and Company, Chicago. Mahoney was formerly national institutional sales manager for Minute Maid and Snow Crop, and a vice president of M & M Food Sales.

The election of **LEE R. BOWER** as secretary of The Sugardale Provi-

sion Co., Canton, O., has been announced by **LEO B. LAVIN**, president. Bower is succeeded as controller of the company by **HARRY T. BLANDFORD**, formerly controller of Allied Paper Corp., Chicago. The new secretary has been with Sugardale since 1926.

**ROBERT G. MOODY** has been appointed superintendent of the Calgary, Alta., plant of Burns & Co. Ltd. Moody joined the firm in 1935 at the Winnipeg plant. He became assistant superintendent at Calgary in 1942 and plant superintendent at Kitchener, Ont., in 1945. The company credits Moody with development of the electric hog stunner with foam rubber padded restraining pen and conveyor belt system for humane slaughter.

Appointment of **ROBERT SAMPSON** as director of field services for the Meat Packers Council of Canada in Quebec and the Maritime Provinces has been announced by **E. S. MANNING**, managing director. Sampson formerly was with the Canada Department of Agriculture. In his new position, he will work closely with livestock producers and their organizations and provincial and federal departments of agriculture in programs designed to improve the production and marketing of livestock in Canada.

## PLANTS

Completion of a \$140,000 expansion program by Montana Packing Co. of Great Falls, Mont., has been announced by **TOM J. MURRAY**, board chairman. The expansion program, started in January, included the addition of 4,400 sq. ft. to the modern concrete building. New facilities, which step up the plant's daily kill from 50 to 82 head, include a 31 x 50-ft. boning room, a 12 x 16-ft. sharp freeze room, a holding freezer for 200,000 lbs. of meat and a carton



HAROLD NEVILLE



R. G. MOODY



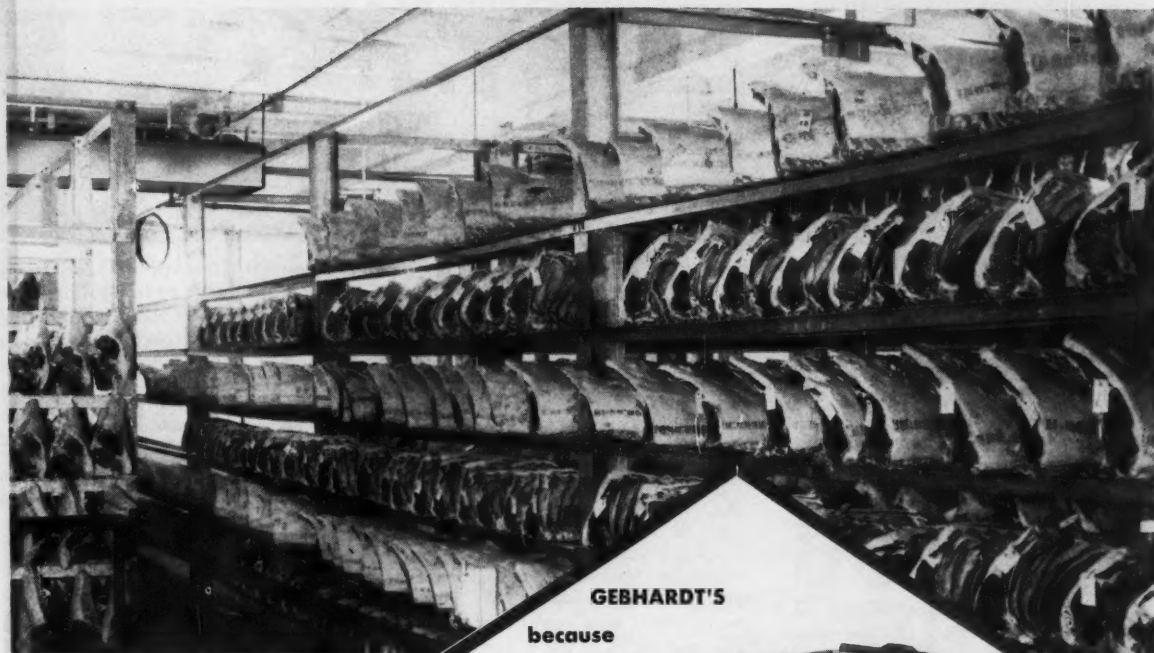
R. SAMPSON



TEXAS-TYPE greeting was extended to members of Japanese hide team before group completed tour of U. S. and returned to Japan with ideas for stepping up imports of hides. Shown being welcomed by "cowgirl" models above are **Shigeru Okamoto** (left), president of the Hide and Leather Industry Association, Tokyo, who also is a member of the Japanese Diet, and **Kazutaka Shimizu**, managing director, Pacific Overseas, Inc., Tokyo. Team also included three other industrialists. Each was made an honorary citizen of Dallas and received a Texas hat. Group also enjoyed some hospitality reminiscent of home from Texas Independent Meat Packers Association at an unusual business luncheon at the Sheraton-Dallas Hotel. Menu was sukiyaki, and hosts and guests sat on floor in hotel's Alamo Room. **Samuel Rosenthal**, **Samuels and Co.**, and **Archie Sloan**, **Texas Meat Packers, Inc.**, both of Dallas, were luncheon spokesmen for TEX-IMP, describing Texas hide picture.

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HUMIDITY**



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GEBHARDT equipped coolers play a vital role in protecting your investment and paving the way for better sales and greater profits.

**Only GEBHARDT'S give you**  
**Controlled Humidity . . . Controlled Temperature . . .**  
**Controlled Circulation . . . Air Purification**

## Get a Factory Performance Guarantee

Our engineering department will work with you or your architect in laying out your refrigeration equipment, and will absolutely **GUARANTEE** its performance.



**GEBHARDT'S CONTROLLED REFRIGERATION SYSTEMS**

Manufactured by Advanced Engineering Corp.

3625 W. Elm St. • Milwaukee 9, Wisconsin



forming room, engine room and storage room. TERRY COSGROVE, plant manager, said the volume of the Montana plant has been rising steadily each month.

Gwaltney, Inc., Smithfield, Va., has begun work on a new addition that will triple the processing capacity of the meat packing firm and concentrate processing facilities under one roof. Construction and equipment will cost about \$900,000, according to JULIUS D. GWALTNEY, vice president. The project is the third phase of a seven-year expansion program.

St. Louis National Stockyards Co. purchased the recently-closed Armour and Company plant in National City, Ill., for an undisclosed price. Acquired were 20 acres of ground, about 40 buildings with 1,000,000 sq. ft. of floor space, and an independent power plant and water system. GILBERT NOVOTNY, president of the stockyard company, indicated interest in attracting slaughtering and meat processing operations.

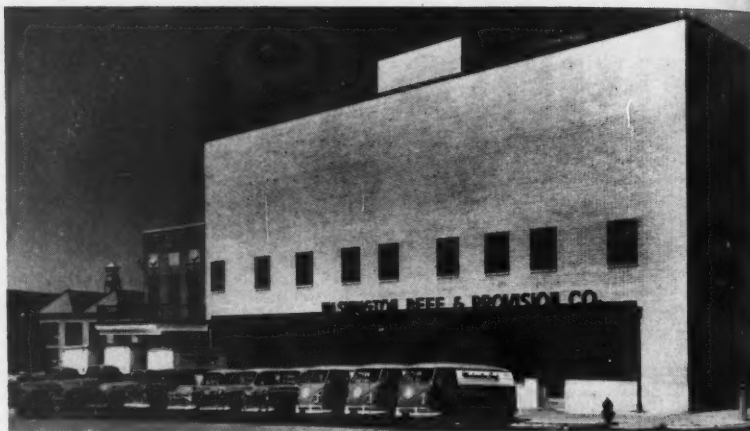
Hinds Packing Co., Jackson, Miss., has ceased operations.

The Swift & Company branch at Peoria, Ill., closed since last November, has been purchased by RAYMOND GURNSEY and HOMER COIL of C and G Meat Market to house their



"MISS PET FOOD" of 1959 is Basset hound (above) named "Phoebe," crowned by Jimmy Durante at second annual convention of Pet Food Institute in Chicago. Ten-year-old Sandy Fairbank of Lake Forest, Ill., is shown with prizes her pet received, including fire hydrant filled with doggy toys and year's supply of dog food. Joseph V. Getlin of Rival Packing Co. continues as PFI chairman and Henry Bucklin, Byrne Marcellus Co., as president of group.

58



NEW PLANT of Washington Beef and Provision Co. (above) at 1248 Fourth st., N.E., Washington, D. C., is in operation. The plant is federally inspected and has about 25,000 sq. ft. of floor space, says Sidney Kolker, president of the firm. Steaks and roasts are scientifically aged in a special room under controlled conditions of temperature and humidity. Purveying company serves hotels, restaurants, clubs and schools in metropolitan area and also ships meats as far south as Florida. Part of company's fleet of 18 trucks is shown.

expanding wholesale and retail meat business.

Stoffle Meat Co., 101 N. Jackson, Topeka, Kans., has added a new ageing cooler in which steaks and roasts are stored four or five days. Before the addition was completed, ageing time was 30 to 36 days, according to DENNY STOFFLE, president of the 12-year-old purveying firm. The company employs 10 persons in addition to Stoffle and his wife, HELEN. Stoffle estimates that the plant handles about 38,000 lbs. of meat each week.

## TRAILMARKS

PORTER M. JARVIS, president of Swift & Company, Chicago, has been elected a director of the Illinois Central Railroad. The new director is engaged in a wide range of business, civic, charitable and educational interests. He is a director of the Washington and Jane Smith Home for old people in Chicago and also serves on the boards of the American Meat Institute, International Livestock Exposition, Chicago Association of Commerce and Industry, International Harvester Co. and the Community Fund of Chicago. Jarvis was graduated from Iowa State University at Ames in 1924 and began his career with Swift in 1926.

Over 50 salesmen and executives of Roberts Packing Co., Kimberton, Pa., paid tribute to A. C. ROBERTS, founder of the plant, in commemoration of his 50 years in the firm. The business was begun with 10 employees in 1909 in a small kitchen-like factory in Sheeder, Pa. The firm now employs more than 150 people and has

a fleet of over 30 trucks and 12 sales cars. Roberts was presented a golden piggy bank filled with 50 silver dollars as a gift from the salesmen. His son, PAUL, is associated with him in the business.

JOSEPH SEELEY has announced the opening of a new packinghouse products brokerage firm under the name of J. S. Brokerage Co. at 53 W. Jackson blvd., Chicago. The phone number is WABash 2-7447.

LESLIE S. WORSDALE, general manager of the Montreal plant of Burns & Co., Ltd., has received the 25-year American Meat Institute service button. Worsdale joined the firm in 1933 as a livestock clerk and held the positions of assistant fresh meat manager, assistant provision manager, provision manager and manager of the firm's Prince Albert branch before becoming general manager of the Montreal plant.

ISADORE FLEEKOP, president of Fleekop's Wholesale Meats, Philadelphia, Pa., has been named chairman of the 46th annual maintenance campaign drive for the Uptown Home for the Aged in that city.

A Kansas charter of incorporation has been granted to Boogaart Meat Products, Inc., Concordia. Authorized capitalization is \$500,000. J. MILTON SOREM is resident agent.

The New Mexico Meat Industry Committee, a statewide meat promotion organization, has been formed to help promote beef, lamb and pork. Officers of the committee, which is an affiliate of the National Live Stock and Meat Board, are

# NOW!



## BUILT-IN COLOR STABILITY

in prepackaged hams

Does good initial cure-color of your prepackaged hams seem to vanish at point of sale? Beat the problem of profit-stealing color fade by curing with NEO-CEBITATE at new M.I.D.-approved levels.

You are now permitted to increase the amount of NEO-CEBITATE in pumping pickle from 7½ oz. up to 87½ oz. per 100 gallons; Extensive studies by the Merck Food Laboratories in cooperation with a leading packer prove that the rate of color fade depends

largely on the amount of NEO-CEBITATE retained by the ham after processing. The originally approved levels did not provide color stability for long periods. By adding more NEO-CEBITATE to the pumping pickle, you increase the amount in the finished ham—and get increased protection (up to 600%) against color fade. As an additional benefit, use of NEO-CEBITATE assures uniform and maximum *initial* cure-color in your hams.

*Decide now to try NEO-CEBITATE at the newly approved higher levels. Ask your Merck representative or write directly to Rahway for new Technical Service Bulletin that gives the full story.*

### NEO-CEBITATE®

(SODIUM ISOASCORBATE, MERCK)  
a product of MERCK

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RAHWAY, NEW JERSEY

THE NATIONAL PROVISIONER, OCTOBER 24, 1959

59

# sell-aroma

to spice up Bacon sales



**NEVERFAIL**

*Pre-Seasoning*

**BACON CURES**

**NEVERFAIL ... the spiced cure ...**  
in special formulations for  
dry cure and pumped bacon.

**H. J. MAYER & SONS CO., INC.**

6813 South Ashland Avenue—Chicago 36, Illinois

Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

## Sioux City has Corn Fed Beef

National packers report their branch houses demand Sioux City beef ... best in the Nation. Fill your order for quality corn fed beef today!

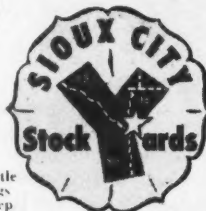
*Call these Order Buyers ...*

Cone, Frank W. and Co.  
Erickson and Jones  
Garry, W. W. & Co.  
Grueskin Bros. & Sacks  
Harmon, Doyle  
Harvey, John & Co.

HC Haves, William C.  
C Holbrook, Omar  
HC Holman, Currier  
C Johnson, Bob  
CS

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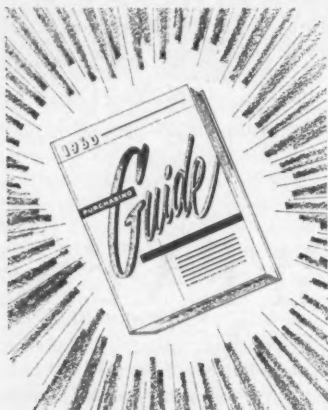
C—Cattle  
H—Hogs  
S—Sheep



**Sioux City Stock Yards**

*In the Heart of the Corn Belt  
... Where Quality is King!*

**PACESETTER OF MAJOR MARKETS**



## 150 suppliers of REFRIGERATION MACHINERY AND REFRIGERANTS

are listed in the classified section of the PUR-  
CHASING GUIDE ... beginning page 118 ...  
eleven pages of manufacturers' product infor-  
mation in catalog section E.

For EFFICIENT PURCHASING use the "YEL-  
LOW PAGES" of the Meat Industry

*The*

**Purchasing GUIDE for the Meat Industry**

A NATIONAL PROVISIONER PUBLICATION

J. L. DAVIS of Cimarron, chairman; JOE KRAMER, vice president, and BOB STORY, secretary. One of the first projects will be an exhibit of beef, lamb and pork at the state fair.

WILLIAM H. HUGHES, manager of the Oscar Mayer & Co. Credit Union at Madison, Wis., has been named to the Wisconsin Credit Union Review Board by the Governor.

## DEATHS

OSCAR RUDNICK, 69, one of the founders and a charter member of the Western States Meat Packers Association, passed away recently. Rudnick owned Kern Valley Packing Co. and Piute Packing Co., both in Bakersfield, Cal., and cattle ranches in California and Nevada.

Funeral services were conducted in Chicago this week for THURSTON N. (TED) LIND, SR., who served with Wm. J. Stange Co., Chicago, for 19 years as sales representative in Chicago and the Midwest.

JOHN BURRELL, 75, head cattle buyer at The Rath Packing Co., Waterloo, Ia., from 1929 to 1948, is dead.

ARTHUR NEWMARK, who was in charge of the Miami branch of Knickerbocker Meats, Inc., New York City, for the past six years, died recently in Los Angeles. He had been associated with the meat purveying industry for many years.



INScribed desk pen set was presented Arthur Schonland, president of W. F. Schonland & Sons, Manchester, N. H., in recognition of his firm's new frankfurter package of Cryovac L-film. The Profit Package Council, a group of food technology and packaging experts, presented the award for "an outstanding profit package combining a quality product, modern packaging methods and aggressive merchandising." The Cryovac Co., division of W. R. Grace & Co., Cambridge, Mass., manufacturer of the film, sponsored award.

Canada  
Retires

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## Canada Inspection Official Retires; Associate Promoted

Dr. GORDON A. ROSE, assistant veterinary director-general of the Canada Department of Agriculture since 1955, retired this week after 39 years of service with the department. He also has been chief veterinarian with the meat inspection section, Health of Animals Division, since 1950.

Dr. CARMAN K. HETHERINGTON has been promoted to chief veterinarian with the meat inspection sec-



DR. ROSE



DR. HETHERINGTON

tion. With the Health of Animals Division since 1941, Dr. Hetherington has been associate chief veterinarian in the meat inspection section since 1952.

Dr. Rose joined the Department of Agriculture in 1920 as inspector-in-charge of a Toronto meat packing plant. He went to Ottawa as associate chief veterinarian, meat inspection, in 1942. During his career, he saw the number of plants under federal inspection in Canada double to the present figure of nearly 200. Federally-inspected plants handle an estimated 80 per cent of the meat currently slaughtered in Canada.



FLOWER AND SALAMI bouquet sent to actress Julie Wilson (above) by Hyman Kleinberg, president of American Kosher Provisions, Inc., Brooklyn, is Kleinberg's unique way of expressing good luck wishes to stars at Broadway and night club opening performances. Miss Wilson was opening in a Las Vegas revue.

## Flashes on suppliers

**AMERICAN VISCOSÉ CORP.:** JOHN KETH has been named sales manager for Avisco meat casings, according to THOMAS O. WILLIAMS, general sales manager of the firm's film division. Keth, who joined the film division as a sales representative in 1948, has been eastern district supervisor for casings sales. He was formerly associated with The Globe Company, The Allbright-Nell Co., Keebler Engineering Co. and Mechanical Mfg. Co., division of Swift & Company. The new casings sales manager will make his headquarters in Chicago.

**DORSEY TRAILERS, INC.:** A new management team consisting of GEORGE L. COLLIER, president, and T. K. DORSEY, executive vice president, now heads this Elba, Ala., company, following the recent death of J. V. WRIGHT, president. Facilities are also being expanded, with the recent approval of office and plant construction projects totaling 100,000 sq. ft. of space.

**NATIONAL REFRIGERATION MFG., INC.:** A. L. HANSON, president of this Los Angeles firm which designs and manufactures complete fixture installations for supermarkets, has announced the appointment of RALPH PIERSON as sales manager. Pierson's background includes supermarket merchandising and store fixture design in Chicago, Atlanta and Los Angeles.

**WEST VIRGINIA PULP AND PAPER CO.:** Two new corrugated box plants for the container division—one in Torrance, Cal., and one in Phoenix, Ariz.—will be opened as soon as necessary production facilities can be installed, the Hinde & Dauch division announced.

**FIBREBOARD PAPER PRODUCTS CORP.:** Company officials in San Francisco have announced the resignation of BERNARD P. ALTICK as a vice president. He is, however, expected to remain with the firm as a consultant.

**FREEZING EQUIPMENT SALES, INC.:** Appointment of Tennico, Inc., Los Angeles, as its southern California representative for a line of rotary boosters has been announced by officials of this York, Pa., concern. DAVID NURSE will handle sales contacts for Tennico on the rotary boosters in southern California, southern Nevada and Arizona.

Perfect  
DEHAIRING  
in HARD  
or SOFT  
WATER

# Sanfax 822

CONCENTRATE

Sanfax 822 penetrates deep into hair follicles, loosens roots quickly, and effects fast removal of both bristles and roots. You'll realize cleaner, whiter hogs in record time and with a minimum charge of material.

**Sanfax 822 is highly  
concentrated for  
peak economy**

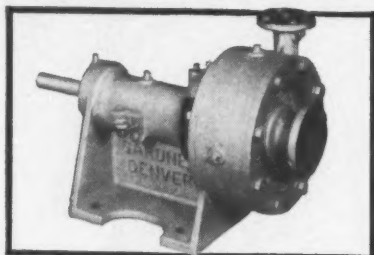
**A Risk-Free Trial Will  
Convince You**

WRITE • WIRE • PHONE

**SANFAX**  
Corporation®

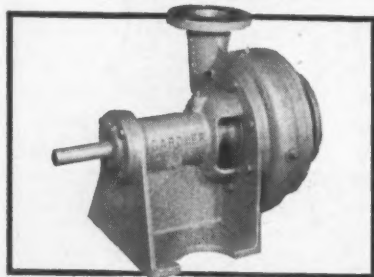
P. O. BOX 604  
ATLANTA, GEORGIA  
ATLANTA CHICAGO SAN FRANCISCO  
TORONTO, CANADA

## If you need a dependable pump



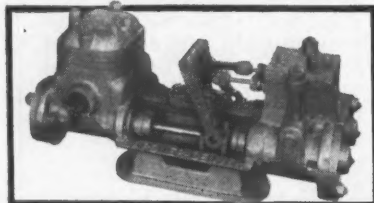
Gardner-Denver BH—four sizes. Provide range from 55 to 550 gpm. Designed for high-speed, high-head output.

## ... centrifugal



Gardner-Denver BL—five sizes. Provide range from 100 to 1600 gpm. Highly efficient in taking variations in head or volume.

## ... reciprocating



Gardner-Denver air and steam pumps—for boiler feed, transfer and general water service. Noted for speed and economy.

### See Gardner-Denver first

Your Gardner-Denver pump specialist can help select the best pump for your requirements or application. Call him soon or write:



EQUIPMENT TODAY FOR THE CHALLENGE OF TOMORROW

**GARDNER  
DENVER**

Gardner-Denver Company, Quincy, Illinois  
In Canada: Gardner-Denver Company (Canada), Ltd., 14 Curity Avenue, Toronto 16, Ontario

## NEW TRADE LITERATURE

**Slaughtering Equipment (NL 1001):** The Globe Company, Chicago, has published a 60-page catalog on cattle, calf and sheep slaughtering equipment. It describes and illustrates the proper equipment for every phase of slaughtering, from the killing operation to boning, casing cleaning, curing, rendering and overhead tracking and conveying. "Can-Pak" slaughtering system is analyzed in detail and highlighted by pictures and layouts.

**Pump Size Requirements (NL 1002):** A 4-page engineering report on the pumping of meat emulsion products is available from Waukesha Foundry Co., Waukesha, Wis. Concerned with pump size requirements for specific emulsion products, it features diagrammatic illustrations of pump locations on the processing line.

**Belt Conveyors (NL 1012):** A handbook on the use and selection of standardized sectional belt conveyors is available from Link-Belt Co., Chicago. A total of 22 components and accessories, as well as detailed engineering and selection data, are listed in the 40-page booklet. Illustrations show a variety of typical layouts.

**Delivery of Perishables (NL 1008):** "Time and Temperature," a booklet on the specialized transportation of perishables, outlines important factors to be considered by packers and processors when determining what carrier to entrust with shipments of meat and other foods. Published by Little Audrey's Transportation Co., Fremont, Neb., it covers company background, type of equipment, time-in-transit schedules and temperature control facilities.

**Polystyrene Film (NL 1015):** A portfolio, complete with descriptive literature, samples and price lists, has been released by the Plax Corp., Hartford, Conn., on its complete line of polystyrene sheet and film. Advantages and special qualities of the film are outlined.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (10-24-59)

Key Numbers .....

Name .....

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City .....

## Operator's hands free with new LeFiell FOOT-CONTROLLED Elevating Platform

A press on the foot pedal sends operator UP IN 6 SECONDS, or DOWN AT SPEED OF SAWING. Hands free for operation.

**PAYS FOR ITSELF** with faster splitting, washing, shrouding, with no reach—no stoop—no squat. For beef-on-the-rail or single rail systems.

**INCREASES EFFICIENCY** Saves operator's strength for better all-day performance.

## OUTSTANDING ADVANTAGES

- ★ No strain on splitter or equipment • SWINGING SAW BRACKET with rest bar, attached to platform assembly, MOVES UP AND DOWN WITH PLATFORM.
- ★ Mounts to floor.
- ★ Connects to plant air line.
- ★ No wiring, no motor, no pump to get out of order.
- ★ Stops at any level without slipping or DESCENDS QUICKLY, by use of AUXILIARY PULL BUTTONS on front cover panel.
- ★ Easy to clean. Slightly elevated; exposed areas galvanized; no scrubbing necessary on non-slip platform. (Also available in stainless steel.)
- ★ Built to last. Heavy duty materials; ball bearings for smooth UP and DOWN operation.

**NOW—Side-Moving Elevating Platform** for beef dressing on a conveyor. Inquire.



1487P Fairfax Ave., San Francisco, Calif.

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER

### EQUIPMENT WANTED

WANT CRYOVAC Model CWC or CWD or FHC-E in good working order. Also shrink tank model 6530 or similar in good condition. Will buy separately. State exact model, price, etc. SIMON WHOLESALE MEAT CO., 5934 South 25th St., Omaha 7, Nebr.

WISH TO PURCHASE  
AIR COMPRESSOR. Size 12 x 0.350 C F M at 100 pounds pressure or equivalent. THE SUPERIOR PROVISION COMPANY, Dave Genshaft, Massillon, Ohio.

### PLANT FOR LEASE

Unused, new plant located in Barranquilla, Colombia, South America. Fully equipped for slaughtering and rendering 400 head of cattle and 200 hogs daily. Stockyards. Plant designed by Henschien, Everds & Crombie. Slaughtering and rendering equipment by Albright-Nell. Refrigeration equipment by Worthington Corporation. Sealed bids will be received and opened at 5 P.M. November 25th 1959 at EMPRESAS PUBLICAS MUNICIPALES, Barranquilla, Colombia, S. A. Address correspondence to EMPRESAS PUBLICAS MUNICIPALES, Air Mail—P. O. Box 321, Barranquilla, Colombia, S. A.

### PLANTS FOR SALE

MEAT PACKING PLANT FOR LEASE OR SALE  
On 30 acres of land, 7 miles from Grand Rapids City limits. Plant is 40 x 160, with a 20 x 60 addition, all in very good condition, and modern. Make us an offer. For more information write to WILLIAM H. SNYDER, 8310 Kalamazoo Ave., Byron Center, Michigan or phone MY 8-8893

IDEAL, MODERN: Meat curing and sausage manufacturing plant. Southwestern Pennsylvania. Principals only. Write to Box FS-430, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR SALE: South Jersey area. Small clean compact meat packing plant equipped for beef and hog slaughtering. Good coolers and freezers. FS-396, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

FOR SALE OR TRADE: Modern well equipped slaughtering meat processing locker plant in St. Louis, Missouri area. Doing good home freezer and wholesale business. Illness reason for offer. Address Box FS-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Modern, efficient meat packing plant. Midwest location. Owner wishes to retire. Cash or terms. FS-449, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MISCELLANEOUS

DO YOU WISH TO SHIP: Dressed hogs to New York? Can use 5 trailers weekly, or better. Contact Box W-453, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5 ILL.

### EQUIPMENT FOR SALE

Model 52 Hollymatic Patty Machine Complete With 4 Size Molds

Model 2 Buffalo Mixer Complete With 5 H.P. Closed Motor 3/60/220 Stainless Steel Shell—400 Lb.

Advance Stainless Steel Natural Gas Loaf Browner  
2 H.P.—10 Load—Galvanized Tripe Scalding

Koch Beef and Pork Splitting Saw—1 H.P.—3/60/220

No. 6 Boss Silent Cutter—2 sets Knives—25. H.P. 3/60/220—250 lb. capacity

Standard Rindmaster D.&N. Bacon Derinding Machine.

This equipment reconditioned and guaranteed to be in excellent operating condition. Priced to sell.

FS-451, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

### MEAT MACHINES

Equipment from closed packing plant for sale f.o.b. Complete list, descriptions and prices mailed upon request. Such as: TOLEDO 50 lb dial scales, \$150.00; MODEL 200 "Steak Maker" cubing machine \$90.00; ALBRIGHT-NELL No. 400 Sausage Stuffer \$700.00; MODEL 114 A Linking Machine \$1500.00; buggies, pumps, scales, racks, hoists, tables, washers, saws, UV lamps, overhead track, trolleys, etc. Equipment located at 2116 W. Beaver St., Jacksonville, Fla. Phone EL 3-5428, by owner

N. G. WADE INVESTMENT COMPANY  
P. O. Box 221,  
Jacksonville, Florida.  
Phone EL 5-7718.

### ANDERSON EXPELLERS FRENCH SCREW PRESSES

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

### \$200,000.00 LIQUIDATION SALE

of

### Major Packer Parts Inventory

All Items Are NEW. 40 to 50% Savings. Immediate Delivery.

Parts are available for virtually every piece of packinghouse equipment.

Write, Wire, Phone for Free Catalog and Price List.

H. D. Laughlin & Son

3522 North Grove • P.O. Box 4245

Fort Worth 6, Texas

Phone: Market 4-7211

FOR SALE: Model 40 10 Lipman Ammonia Compressor 8 x 8 with 40 H.P. 220.440 V. motor, 865 R.P.M. Also Allis-Chalmers Motor—compressor in service but oversize for our operation.

E. RICE PACKING CO.  
Patton & Eastern Ave., Covington, Kentucky  
Phone CO-1-0872

FOR SALE: 1½-2 ton 1957 International Truck Model A-162. Fully refrigerated cold plates, etc. \$1850.00. Also 1 ton—6 cylinder 1957 Chevrolet truck—10 foot refrigerated body. A-1 condition. \$1450.00. FS-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

"K" CHUB PACKAGING MACHINE: With supply of Saran, available for export only. \$12,500.00 FS-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 1953 Kewanee fire tube boiler, gas and oil. Reasonable. EUSTICE PROCESSING CO. Box 20, Zone 7, Omaha, Nebr.

[Continued on page 64]

## BARLIANT'S WEEKLY SPECIALS

### LIQUIDATION SALE!

October 28th  
Pre-Sale Inspection

October 29th  
Sale Starts

Armour & Co. closed plant in Fargo, No. Dakota. Mark these dates on your calendar—to attend the liquidation sale of equipment & machinery from this plant. This equipment is of special interest to those needing Rendering and Kill Floor equipment, as there are more than 12 Cookers, 4 Expellers, complete and modern Hog, Beef & Sheep Killing equipment available. Our Special Bulletin listing this equipment together with the Hog-Beef and Sheep Kill Floor layouts, is in the mails now—watch for your copy.

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments at prices quoted F.O.B. shipping points.

### Current General Offerings Sausage & Bacon

2143—AIR CONDITIONED SMOKEHOUSE CABINET: stainless steel, 6-cage cab., 16½ x 8½ x 7½" to top of rail, with heater, blowers, smoke generator, controls, etc. \$5,500.00  
2041—SAUSAGE CABINET COOKER: stainless steel, double compartment OA 15" x 11" x 8" high, with sprayers, double doors \$1,350.00  
2291—FROZEN MEAT CUTTER: GMC mdl. 516, all stainless steel, 7½ HP., excel. cond. \$2,375.00  
2250—SLICER: U.S. H.D. #3, perfect condition, w/Cleat conveyor never used \$1,450.00  
2150—MIXER: Buffalo #4, 1000 lb. capacity, 10 HP., air tilt \$750.00  
2211—MIXER: Boss #25, 750# cap., stainless steel bowl, 5 HP. GE mtr., chain drive \$625.00  
2281—STUFFER: Anco 500# cap., w/piping & Valve, A-1 condition \$1,250.00  
2292—STUFFER: Buffalo 300# cap. \$795.00  
2254—STUFFER: Globe 200# cap., with stuffing valve & air piping \$675.00  
1802—STUFFER: Randall 100 lb. capacity, with valve & air piping \$625.00  
2161—VACUUM HAM PRESS: Anco #963, ¾ HP. for 4" or 4½" square molds \$775.00  
2248—GRINDER: Globe #1562, 8½" plates & knives, 25 HP. direct connected motor \$875.00  
1724—GRINDER: Buffalo #64-B, 25 HP. motor, silent chain drive \$725.00  
1692—SILENT CUTTER: Buffalo #238-B, 175 lb. cap., 15 HP. TEFC mtr., A-1 reconditioned \$825.00  
1957—SLICER: U.S. #170-GS, with grouper & stacker—late model \$950.00  
2256—PATTYMAKER: Hollymatic #48 \$165.00  
2184—FAMCO LINKER: mdl. H-12, w/Neoprene rollers, for 4½" links \$1,250.00  
2294—HAM MOLDS: (65) stainless steel, factory converted for use as Hoyer #109 ea \$11.50  
2187—LOAF PANS: (450) Best & Donovan, stainless steel, 6½ cap., 10"x5"x4", A-1 cond. ea \$2.25

### Lard & Rendering

1933—COOKERS: (2) Dupps 4 x 10', jacketed heads, 20 HP. motor & drive ea \$2,500.00  
1542—HYDRAULIC PRESS: Anco 600 ton, 17½" dia. ram, 15-20" plates \$2,250.00  
1744—HOG: Mitts & Merrill #15 CRE, 27" x 20" opening, 30" cyl., 75 or 100 HP. mtr. \$3,500.00  
2188—HASHER-WASHER: Anco, 14" x 17" opening, 7½ HP., 30" dia. x 10" washer cylinder \$850.00  
2222—LARD FILTER PRESS: Sperry, 15-24" x 24" plates, 1 HP. w/Viking pump \$2,850.00

### Miscellaneous

2264—WALK-IN FREEZER: United Co., 15 ton, 7' x 11' x 7', w/8" insulation, air cooled 2 HP. Frigidaire Unit, automatic Defrost, Paragon Timer Clock, Delco electric control \$1,000.00  
2283—AMMONIA COMPRESSOR: Worthington, 8 x 8, 40 ton, Condenser & Receiver \$3,250.00  
2232—MOYNO PUMP: type CDQ, with 5 HP. motor, V-belt drive Bids requested  
2249—PORK-CUT SKINNER: Townsend #27 \$575.00  
2268—BOILER: Wee-Scott, 40 HP., full automatic, 125# W.P., gas condensed tank \$2,150.00

All items subject to prior sale and confirmation

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.  
WAbash 2-5550

## BARLIANT & CO.



# CLASSIFIED ADVERTISING [Continued from page 63]

## POSITION WANTED

**POSITION WANTED:** With ambitious, imaginative, progressive, small packer. I am well experienced in all fields; personable, cooperative, ambitious, resourceful, sober, bondable. If you need help, your inquiry is welcomed and confidential. W-439, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT or ASSISTANT to owner.** Age 49 years. 26 years' experience in all phases of the industry. 16 years' as plant superintendent. Extensive experience with independent engineers. Can, and have set up production and yield standards. Good record. Can stand rigid investigation. Available soon. Prefer Ohio, Michigan or Indiana. W-454, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**FOREMAN or SAUSAGE production superintendent.** 25 years' experience in all sausage departments. Practical in all phases. Federal or non-federal. Large or medium sized plant. East, southeast or midwest. Available after notice to present employer. Also thoroughly experienced in smoked meat curing etc. W-457, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**OPPORTUNITY WANTED:** By successful beef man. 23 years' experience covering all phases of operations from livestock buying on. If you need a qualified responsible man, write to Box W-455, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** Small or medium sized plant. Experience in sausage, smoked meats, hog cutting, boiled and canned hams and canned meats. W-456, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**NATURAL CASING SALESMAN**

for

**SOUTHERN TERRITORY**

**SAYER & COMPANY, INC.**

810 Frelinghuysen Ave.,

Newark 5, N. J.

## HELP WANTED

**SEASONING SALESMAN**

**FOR WEST COAST:** Established territory. This is a unique opportunity for a capable man. Must either have; experience in selling seasonings and meat additives—or a good meat processing background; food technologist also acceptable. Replies kept in strict confidence.

**FIRST SPICE MIXING COMPANY**

185 Arkansas St., San Francisco 7, Calif.

**NATURAL CASING SALESMAN**

for

**OHIO and MICHIGAN**

**SAYER & COMPANY, INC.**

810 Frelinghuysen Ave.,

Newark 5, N. J.

**FOREMAN:** For canning, labeling and shipping. Southeastern location. 25-40 years of age. Experience in warehousing and shipping necessary. Attractive employee benefits program. Excellent opportunity with growing federally inspected meat canning firm. W-464, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**FOOD TECHNOLOGIST:** Analyst, for large mid-Atlantic packer. Control analyses, plant development projects. Previous meat plant laboratory experience preferred. W-463, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**CHEMICAL ENGINEER**

With at least 5 years' experience in chemical and/or fat processing operations. Position involves design, trouble shooting and process improvement. Send resume indicating experience background and include salary requirements. W-446, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N.Y.

**FOOD CHEMIST WANTED:** Capable of setting up laboratory and assuming full responsibility for quality control program, sausage and smoked meats. Salary open. Please include details of education and experience in first letter. W-448, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N.Y.

## HELP WANTED

**SALES MANAGER:** Progressive southeastern packer has opening for experienced sales executive capable of handling both primary accounts and route salesmen. Excellent opportunity for the right man. All replies strictly confidential. Give complete resume in first letter to Box W-449, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**FOREMAN TRAINEE**

Chicago processing plant of national meat packer needs man from 25 to 35 years of age. Experience preferred but not required if interested person is apt and aggressive. Advancement opportunity. W-459, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**PACKAGING ROOM:** Foreman for bacon slices, chunks and sliced meats. Must have knowledge of all types of film, Wrap-King and Haystack wrapper. Enterprise and U. S. Slicers. Must be able to obtain quality production with maximum efficiency. W-460, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**PERSONNEL DEPARTMENT:** Man wanted with experience to head this department. Prefer man with packinghouse experience and some knowledge of standards. Write to Box W-461, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**MECHANICAL SUPERVISOR**

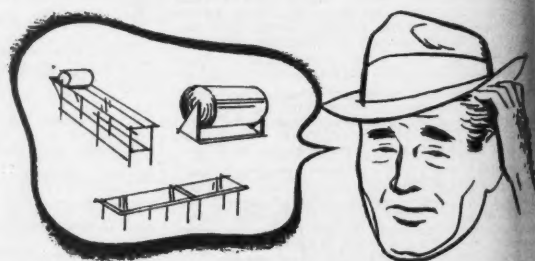
MUST BE: Capable and able to take charge of all mechanical, maintenance and boiler room. Must be experienced and have a thorough knowledge of refrigeration. Good pay. Bonus, pension plan etc. Contact E. H. Carson, Manager, Tobin Packing Co. Inc., 900 Maple St., Rochester, N. Y.

**SUPERINTENDENT:** For small sausage manufacturing plant located in New York area. Must understand fully—manufacturing and distribution of ready-to-eat meats. Give full details of past experience in the same line in first letter. W-447, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N.Y.

**CUT-MEAT MAN SALESMAN**

Beef, hind, quarter experience. New York City. Reply to Box W-436, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N.Y.

## LOOKING FOR



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THE **NATIONAL PROVISIONER**, OCTOBER 24, 1939

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